PERSIMMONS FOR EVERYONE

by

EUGENE GRIFFITH

and

MARY E. GRIFFITH

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by
Eugene Griffith and Mary E. Griffith
Edited and Augmented with Additional Chapters
by
J. C. McDaniel

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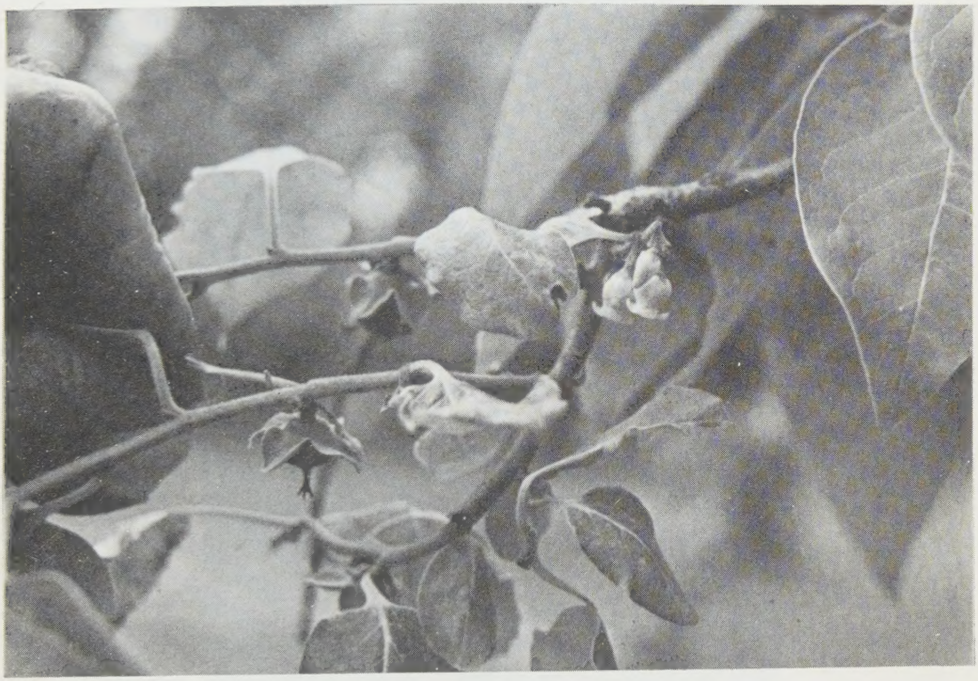
Common Persimmon



'Early Golden' with fruits and "male" flowers

Those aren't leaves, they're persimmons. See closer view below.

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"Persimmons, a fruit concerning which there is much confusion of information—and misinformation—even in works generally reliable."
Artemus Ward, ENCYCLOPEDIA of FOOD, 1929 (from Flyleaf)

Foreword

Persimmons produce delicious, nutritive fruits which mankind has utilized for thousands of years, in both hemispheres, in tropical and temperate climates. In the large Diospyros genus, *D. kaki,* the kaki or oriental persimmon, is probably the one most cultivated, though the smaller dateplum, *D. lotus,* occurs over a wider stretch of temperate Asia and is utilized there, both for its fruit and as a grafting stock for *D. kaki.* In more tropical lands, two larger fruited species most esteemed for their fruits are the black sapote, *D. digyna,* native to Mexico and Central America, and the velvet apple, *D. discolor;* both have been introduced to southern Florida.

The continental United States is home to two species. Black or Mexican persimmon, *D. texana,* found in Texas and northern Mexico, is a shrub or small tree with edible small fruits, that has been introduced to Florida and other southeastern states primarily as a landscape subject. The species that grows well in most of the eastern states is the American persimmon, *D. virginiana,* found native from the Everglades of Florida, north to southern Connecticut, west to Kansas and south to eastern Texas, whose culture has been extended to southernmost Canada and (with irrigation) to drier western states. It remains perhaps the least utilized good American native fruit, compared to its potential. Along with the northern papaw *(Asimina triloba),* the red mulberry *Morus rubra,* and the serviceberries *(Amelanchier* spp.), it has seen some intelligent cultivation, but nothing like that of the native cranberry *(Vaccinium macrocarpon)* or the blueberries *(Vaccinium corymbosum* and others) which are grown intensively where soils and climate permit. Our present-day strawberries are most hybrids incorporating the American *Fragaria virginiana,* and vineyards in the east and southeast are based on species or hybrids of American grape species; so, too, does most American culture of the bramble fruits depend on raspberries and blackberries of American derivation. Among nuts, the American pecan and black walnut are popular edibles, though the latter, like persimmons, is seen most often as the product of seedling trees; it has produced some hybrids with foreign walnuts, as have the native hazel nuts *(Corylus americana* and *C. cornuta,* with the foreign hazels or filberts.

American breeders have not yet produced hybrids of the American persimmons, though that is a possibility for the future. Cultivars of the pure species are available, selected and bred over the past 100 years. Some of them, adapted to the reliable production of good fruit in various climates and soils of North America, are recommended for home culture by Americans now. They could attract agribusiness interest, for commercial culture in the warmer U.S., once their use is sufficient to increase demand for them; at present, most of the persimmons seen in the limited commercial channels in the U.S. or Canada are the oriental *D. kaki.*

Many persons, some known and others anonymous, deserve credit for this book. The principal author is the late Eugene Griffith. As a young man, he encountered the oriental persimmon in China where it is native, and has been cultivated as long as any native fruit. It is the principal hardy fruit tree grown there and in Japan, where it was introduced many centuries ago. These two countries have, naturally, produced the largest numbers of cultivars (cultivated varieties) some of which are successfully grown in the warmer temperate parts of North America and other lands across the Pacific. Griffith later had a career as a horticulturist in plant introduction with the U.S. Department of Agriculture. After his retirement, he and his wife, Mary, compiled the various recipes, from many original sources, that are presented in this book. It is safe to say that no other publication has given directions for as many ways to prepare persimmons for the table. Late in his life he went back to work as a volunteer with the persimmon collection, both oriental and American, at the Agricultural Research Center, Beltsville, Maryland. At his home in Silver Spring, Maryland, he grew *D. kaki*, and attempted, in experiments to which I contributed, to hybridize it with the native *D. virginiana*. His experiments, and mine to date, have not produced a true persimmon hybrid, but such hybrids may have been bred recently at a botanical garden in the Soviet Union.

I have slightly revised some of the Griffiths' text, previously published serially in 1975-77 issues of *The North-American Pomona*, Quarterly of the North American Fruit Explorers, and I now add a Chapter on culture of persimmons (principally the American) for Americans and others who would like to grow their own.

My own introduction to persimmons was in infancy in North Alabama, where my grandfather's pasture had seedling trees of varying fruit quality, some ripe in August, others still green in December. My family has used persimmons, mostly as a fresh fruit, but sometimes as a mild alcoholic beer, since the 18th century, and several of them, myself included, have been fruit growers. I grew different fruits on a farm in Alabama, before and after graduating in Horticulture from what is now Auburn University. Later I worked with persimmons while employed by the Tennessee Valley Authority, and talked and visited with Dr. J. Russell Smith, who introduced from China to northern Virginia several of the *kaki* cultivars, now among the best for northward culture in America. Since 1950 I have been with the Horticulture Department of the University of Illinois, in Urbana. Here and in Indiana I participated in the origin and/or introduction of some of the best American persimmon cultivars now known for eastern North America, hardy north of where any of the *kaki* may be grown outdoors. These are discussed, among others, in the final chapter.

Culture, as H. B. Tukey said, is half of horticulture. People of different ethnic backgrounds prefer the foods of their ancestors, to which they were accustomed in their early childhood. Some later become more catholic, as they are exposed to the favorites of other ethnic groups. French, Spanish and British settlers brought their European fruits to America, as, later, did the oriental immigrants bring a taste for oriental fruits and vegetables, and a tendency to cultivate them, wherever possible. Many present Americans, from these and other backgrounds, are enjoying persimmons of the two principal species. Many more should. I hope that this book will be helpful in bringing that about. Try them, *you'll* probably like them.

J. C. McDaniel
Urbana, Illinois 61801

Preface and Acknowledgment

The acknowledgment of assistance in, or leading to, the preparation of this slender volume is a pleasure to the authors. Without the generous help of many people, this information, these recipes, would not have been compiled, others originated, experiments conducted, nor this book published. Our part in it has been a pleasant adventure.

It all began many years ago in Peking, China, at a time when an occidental traveling in that country was not uncommon, and when limited, it was of a physical nature rather than political. The senior author while residing there, wondered what this beautiful fruit, commonly sold by fruit vendors, might be. The fruit was as delicious as it was beautiful, and on that day the seed was sown which has come to fruition many years later in this book. To those picturesque, anonymous, Chinese persimmon vendors, who introduced him to this delectable fruit, we owe our thanks.

Years later the senior author studied at the University of Maryland, where his interest in plants was stimulated. To his instructors and professors, to whom, in a large measure, he owes his technical knowledge, he also extends his thanks. This was a step forward, of which this is but one satisfying reward.

After another lapse of years the senior author mentioned oriental persimmons to Mr. John T. Broderick, Assistant Superintendent at a United States Plant Introduction Station, where we were both employed. Mr. Broderick recalled earlier persimmon introductions from China and Japan. He produced old records showing that the eminent economic geographer, the later Professor Emeritus J. Russell Smith had introduced and established several varieties of oriental persimmons in nearby Virginia years before.

A brief correspondence with Professor Smith gave us the approximate location of the old abandoned persimmon orchard. He permitted our exploring his overgrown mountainside property to locate any still existing trees, and to help ourselves with fruit and propagating wood. We found most, or perhaps all, of the remaining abandoned trees and brought back fruit to consume and distribute among friends and acquaintances.

As fruit for culinary work became available Mrs. Alma Delpy, the Secretary at the Plant Introduction Station, began noticing persimmon recipes in the local newspapers, and occasionally in magazines with national circulation; she began collecting them for us.

To Dr. William H. Preston Jr., a PhD. in horticulture, then with the Department of Agriculture, who explored the Smith property with the senior author, and who collaborated in persimmon research for many years, we are very grateful.

To Professor Smith, Dr. Preston, Mr. Broderick and Mrs. Delpy we owe our thanks for helping us in many ways.

As we become acquainted with the people that best knew the Smith place, or perhaps as they came to know us, we heard about other oriental persimmon trees on nearby properties, presumably planted as dual-purpose trees, as ornamentals and for their fruit. We got to know these dual-purpose trees and their owners and have enjoyed the kindness of these people for years. To the late Mr. Albert Johnson, to Mr. and Mrs. D. Randall Buckingham, and to Mr. and Mrs. Curtis S. Stewart we wish to extend our thanks for pleasant trips to their summer homes in the Blue Ridge Mountains of Virginia, and for the generous quantities of oriental persimmons we were allowed to harvest from their trees. Without this fruit our early culinary research would have been delayed for years.

To Miss Elizabeth M. Cole, technological librarian, who accumulated persimmon lore and recipes for us, or referred us to specific sources, for all these, and for her friendship, which began with persimmons, we are grateful.

To Miss Joan Cassidy and Miss Betty Palmer for their constructive criticism, and for the many other assistances in the final preparation and publication of this book we also owe a debt of gratitude. These good friends have been most helpful, and for this we extend our thanks.

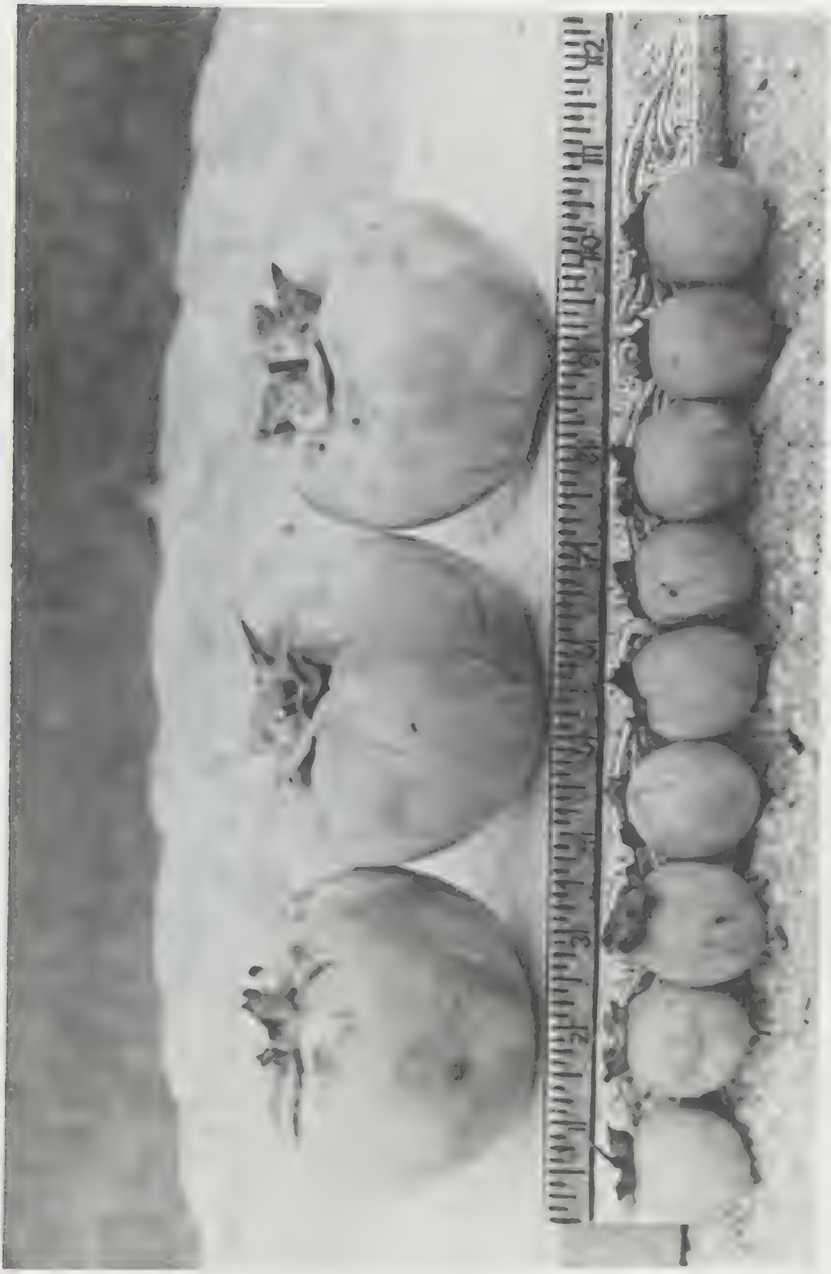
There undoubtedly are many others to whom we owe thanks for the help they have given us, but space will not permit us to mention them all.

We have felt considerable hesitancy in publishing a book of this nature as we do not consider ourselves experts in the culinary arts, yet M.E.G. is a genius in the kitchen. E.G.'s chief qualifications are his knowledge of these trees and their fruit; our accumulation of persimmon recipes and our desire to share this knowledge with others that may be interested in it; to help correct the many persimmon misconceptions that Artemus Ward so eloquently and aptly wrote about many years ago. We prefer to be considered the compilers and editors, as much of the information was originated by others.

The first person pronoun, I, appears in the manuscript, here and there. The "I" refers to E. G. who assumes the responsibility for all of the writing.

E.G. and M.E.G.

Grateful acknowledgment to Donald J. Wareham for the illustration on p. vi "Common Persimmon," and Floyd Giles for the cover illustration.



Kaki and Wild American persimmon (Kaki to left of page, ruler vertical)

Introduction

The Persimmon Story

Obviously this is a specialized book. In fact it is very highly specialized. It deals exclusively with persimmons and persimmon products. While this delicious fruit has been relished by millions of people around the world for many years, there are other millions of people who have never heard of, let alone tasted, this beautiful nourishing and delectable Food for the Gods. Many of those familiar with the fruit are not aware of its culinary use, and fewer still are aware of the range of available recipes. This book, among other things, is intended to help fill these voids; to familiarize some with persimmons and to encourage those familiar with the fruit to venture farther afield in their culinary practices.

Persimmons lend themselves most excellently to cold dishes, such as persimmon chiffon pie, persimmon refrigerator jam, persimmon kabob, etc. The recipes for all three are in this book and are relatively new to the culinary world. Other delectable dishes include ice cream, salads, yogurt, etc. Among the newer warm persimmon dishes are persimmon soup and persimmon gravy. Both are delicious.

The oriental persimmon in a fruit bowl, in an appetizer or salad, is highly decorative and delicious. It is beautiful to behold and delightful to eat. When and wherever seen, the persimmon usually becomes a conversation piece. The hostess with a desire for something new, something different, something attractive, something that will be remembered and talked about with pleasure long after the event is past, will do well to use oriental persimmons.

We have repeatedly made the statement, sometimes regarded with skepticism by others, that the persimmon is the world's major fruit. There are more persimmons consumed annually than there are any other fruit—and this to the surprise of most occidentals, has been true, not only for a year or a decade, but for untold centuries. The persimmon has been the major fruit for 800 million Chinese, 95 million Japanese, 28 million Taiwanese, millions more Koreans, north and south, and within recent years several million occidentals scattered around the world. Then, too, since the settlement of Jamestown, Virginia (1607), there are Americans, ranging from hillbillies to gourmets, that like persimmons and consider them a real treat.

PERSIMMONS: WHAT THEY ARE AND WHERE THEY ARE FROM

Before we discuss the culinary use of the persimmon it might be well to discuss persimmons in general; to explain what they are and where they are from.

Persimmons, botanically belong in the family Ebenaceae; the ebony family. There are about 200 species in the genus *Diospyros*, the genus to which the persimmons belong. Dios means God and pyros means grain or food, hence the reference to persimmons as Food for the Gods. While we will touch lightly on several *Diospyros* species, the two species for which recipes are given in this book are *Diospyros kaki* and *Diospyros virginiana*, the oriental persimmon and the American persimmon. These two species now are temperate zone trees, but they are thought to have escaped from the tropics during the past several million years or so. Most of the other *Diospyros* species are tropical or sub-tropical trees or shrubs.

The American persimmon is native to the eastern United States from Connecticut south to southern Florida, westward to Nebraska and south to the Rio Grande area in Texas.

The fruit usually is small, seldom over 1-½ inches in diameter, lustreless, often quite wrinkled and mushy-soft when ripe. It frequently is seedy, with lima-bean-size seeds, although an occasional seedless fruit is not uncommon. Trees purportedly bearing seedless fruit have recently appeared in the American nursery trade. Seedless fruits are usually smaller than fruit with seeds. The size of the fruit on any one tree usually is indicative of the number of seeds present in the fruit. The larger the fruit the more numerous are the seeds, usually.

The oriental persimmon is native to China. The wild, small-fruited, very seedy and astringent species, from which the large and luscious fruit originated, now is seldom seen in the orient, or elsewhere. The horticultural varieties, now so common in the orient, probably were chance seedlings selected through the centuries for their superior fruit. These are the ones we are concerned with. The fruit is large, weighing from one-quarter to one-half pound, with an occasional specimen weighing as much as a pound. They are beautiful yellow to orange to red in color when ripe, smooth, glossy and frequently seedless. Naturally non-astringent varieties are known.

The oriental persimmon is the most variable-shaped fruit known. The fruit on any one tree, or any horticultural variety, is fairly constant in shape, but acorn-shaped, tomato-shaped, capped, squarish and lobed varieties are known.

Some varieties are clear amber-fleshed, others are flecked with small dark flecks throughout the flesh, while still other varieties have brownish flesh. The brownish-flesh varieties sometimes are called "chocolate" persimmons. This name is misleading, for the taste is not chocolate, but persimmon. Only the color is brown, suggesting chocolate to some people.

These large horticultural varieties of *D. kaki* sometimes are called the Chinese persimmon. About 1200 years ago they migrated from China to Japan and some people now refer to them as the Japanese persimmon. In recent years the term "California persimmon" has come into use, presumably because that is where most of our commercial crop is grown. In our travels we have encountered oriental persimmons in southern Europe, eastern and western Asia, northern Africa and North and South America. If every country where this persimmon is now being grown suddenly decided to call it its own, the name would proliferate to the point of confusion. In many non-English speaking countries, it is now called "gaki" or "kaki," its specific name.

As this fruit has been intimately associated with China and Japan for centuries, and to avoid the pitfalls of political geography, we prefer the broader, more accurate, more meaningful term, oriental persimmon.

There are several other species from the genus *Diospyros* that may be worth mentioning in passing, although they are not used in any recipes in this book. They are: *Diospyros texana*, the Texas persimmon, it is native to southern Texas, and northern Mexico. The plant is a shrub, producing numerous, small, blackish fruit, which is mainly a wildlife food.

D. lotus, the Date-plum, or Poor Man's persimmon, as it is called in Chinese, is native to southern Siberia and northern China. The fruit is small, dark-fleshed, seedy, and much consumed in north China. The plant is a tree, and in some parts of the world commonly used as understock for *D. kaki*.

D. discolor. Some years ago while visiting Rio de Janeiro's Botanical Garden I picked up a fuzzy, peach-like (size, shape and color) fruit. I looked around for the tree from which it came. Finding it by the presence of still more fruit on the tree; I found the tree tall, large-leaved, handsome. I took the fruit to my hotel-room. It was so fragrant that within several hours the whole room had a delightful fragrance. I mention it here only because it has been mentioned as a possible means of crossing *D. kaki* and *D. virginiana.*

Several species of *Diospyros* yield an excellent hardwood ebony. The best ebony is said to come from *D. ebenum,* a tree native to Sri Lanka and the East Indies.

THE DUAL-PURPOSE PERSIMMON TREE

An earlier day American author once wrote that no American yard was complete without one fruiting American persimmon tree; that the trees added beauty and gave an abundant supply of fruit. While we agree with this as regards persimmons, we consider the oriental persimmon far superior for this purpose as a dual-purpose tree.

Oriental persimmon trees are hardy from southern Pennsylvania, south to northern Florida, and westward to central Texas and California. When planted in the open they are small trees, about 15 to 20 feet high, usually well rounded, with beautiful, large, glossy-green leaves, until autumn coloration, when the leaves frequently turn a gorgeous yellow and crimson, sometimes called Chinese red. The fruit on the trees turns yellow and orange as it ripens and is spectacularly beautiful, both with the foliage on the trees and after the leaves have dropped. An oriental persimmon tree or two in a yard is a lovely sight through spring and summer, but it becomes really magnificent in the late summer, fall and early winter. Besides their beauty, the trees are a convenient source of fruit for the home.

It is said that there are over 1000 varieties of the oriental persimmon in existence in the orient. While this is difficult to substantiate, even if there were no restrictions on travel, there certainly are many varieties, and undoubtedly there have been many more through the centuries, the older ones being discarded as newer and better varieties appeared. Only a small fraction of them have been introduced into the United States, and these only during the past 150 years or so.

It is generally thought that the oriental persimmon was first introduced into the United States, as seeds, in 1856, by a subordinate of Commodore Perry, when Perry opened Japan to the Western World, but this is in error. *A Short Treatise on Horticulture,* published in New York, 1828, by W. I. Prince, mentions their introduction into the United States. This was several decades before Perry went to Japan.

It is not easy now to introduce a new plant into the United States from abroad. It is only done with the prior knowledge and consent of the United States Department of Agriculture under stringent conditions lest undesirable insect pests and plant diseases also gain their entrance.

An oriental persimmon tree census made in the United States in 1930 revealed that 134,000 mature trees and 123,000 immature trees were growing in Alabama, Arizona, Arkansas, California, Florida, Georgia, Louisiana, Mississippi, North Carolina, Oregon, South Carolina, Texas, and Virginia, with a few trees in Maryland, Pennsylvania, and Tennessee. Recent correspondence indicates that they are now being tried out as far north as Cape Cod, Massachusetts. Currently there are also trees bearing fruit in Delaware, southern Illinois, and southern Indiana. California alone had 1570 acres in oriental persimmons in 1938.

Several American nurseries list oriental persimmons in their catalogues, giving brief varietal descriptions. These are budded or grafted trees that usually bear fruit in a few years after permanently set out.

Editor's Note: In 1980, I do not know of any oriental persimmon *(D. kaki)* trees still alive outdoors in southern Illinois and Indiana (USDA Zone 6b). Some trees of the very hardiest cultivars, including 'Great Wall', 'Honan Red', 'Peiping' and 'Sheng' had survived and fruited in these areas prior to 1976, when grafted high on local *D. virginiana* trunks. It is still possible to winter small trees of these in containers, taking them into covered pits or cool basement rooms for the cold season, then out in spring when weather has become warm enough.

Persimmon trees usually are sold bare-rooted while dormant. As these trees have tap roots they may lose considerable of this root on being dug for sale. This root loss may result in the loss of some trees on transplanting. Transplanted trees sometimes are slow in making new root growth their first season at the new site, but once established that tap root allows the tree to survive severe wind storms and assures the tree sufficient moisture except in the severest of droughts.

Propagation by seeds is the practice of plant breeders seeking new and better varieties, and propagators growing understock on which to graft or bud trees of known varieties. Seed propagation is not too satisfactory for amateurs as seed usually require pre-planting, moist cold storage (stratification) for from 90 to 120 days before germination, and the seedlings, when grown to the flowering stage, are dioecious (male trees and female trees) and only the female trees bear fruit. Bisexuality is rare among American persimmon, but is fairly common in oriental persimmons.

For those who may purchase or transplant a bare-rooted tree, an oddity among persimmon trees is their root color. All but the growing root tip has a black surface color, and sometimes even the wood under the root surface may have a darkish cast under normal, healthy conditions.

EVOLUTION OF PERSIMMON COOKERY

Chinese civilization may predate western civilization by several thousand years, and as the oriental persimmon is native to China, one might assume that persimmon cookery originated with the Chinese. In our search of the literature we found no evidence of this.

The persimmon migrated from China to Japan many years ago, but as in China, we found no evidence of the culinary utilization of the persimmon by the Japanese. Even so, this fruit has been a major item in the Chinese and the Japanese diet for many centuries, and it still is.

We suspect the practice of always eating persimmons out of hand in the orient was due to the fact that fuel was scarce, bothersome to collect, and expensive. Cooking also was time-consuming and life was harsh. Besides, the fruit was delicious and edible raw, a decided convenience, and cooking added nothing to digestibility or nutrition. Culinary variety was, usually of necessity, not one of their strong points.

Marco Polo (1254-1323), the venerable and intrepid Venetian traveler, who spent many years in the orient, mentioned persimmons as an item of commerce in the city of Kinsai, which is now thought to have been Shanghai, but he did not mention their use in cookery.

During residence in the orient several decades ago, we neither saw nor heard of the culinary use of the oriental persimmon, with the exception of a salad, in which the fruit was hollowed out and the hollow filled with a mixed fruit salad, and the whole garnished with green. Salads are an occidental (European) dish and this was an occidental concept, adapted by the Chinese, utilizing an oriental fruit. We have visited the orient several times within the past decade and on none of these visits have we seen or heard of the culinary use of the persimmon.

In north China millions of fruit are frozen, by natural means, each year as a way of preserving them for food for the winter. In Japan the customary method of preserving persimmons is by drying them. Large quantities are preserved in this manner each year. But fresh, frozen, or dried, they are eaten out of hand. If the orientals use, or used persimmons in cooking, we found no trace of this while in the orient.

Our search for information on the oriental persimmon included not only residence in and visits to the orient, but also a search through the cookbooks, in English, by Chinese and Japanese authors, and others, in the Library of Congress, Washington, D.C. Here we found only two persimmon recipes by orientals and only one of these could be genuinely oriental. One was for Pork with Persimmons. This recipe is unusual but not unique, in that it is persimmon with a meat. The odd part, which made us doubt its validity as a genuine oriental recipe is that it contains monosodium glutamate, a relatively new occidental discovery which supposedly, is much used in Chinese restaurants in the United States. The other recipe is for Soojung Kiva, which is listed under desserts. The name Soojung Kiva, suggests that it might be of Chinese origin, but the persimmons are dried fruit, which is primarily a Japanese delicacy, although not unknown in China. Neither Chinese nor Japanese linguists, with whom we have consulted, have been able to help us. Its origin is obscure.

We reluctantly concluded that if the oriental persimmon was used in cookery, by the orientals, it is not now a common practice and such knowledge, if recorded, has not been translated into English. If such knowledge exists, if such practices ever existed, it may well be that it is buried in dusty archives in old oriental temples or monasteries in the hinterland of China.

We had faint hope that the origin of the culinary use of the American persimmon could be found, but we hoped to find recorded traces of its evolution into present-day practices. We searched through some thousands of volumes in the library stacks at the Library of Congress. The Library personnel estimates that we searched through 10,000 volumes on cookery and related subjects, such as food processing and food analysis. We went through the English language books only. We also searched through several hundred additional volumes, some dating back to the 18th century, in the Rare Books Division of the Library. Here we found evidence of the early use, and possibly the origin of persimmons in cookery in America.

It has long been known that corn, or maize, as it was called in early America, was crudely cultivated by the American Indians in pre-Columbian times along the North Atlantic seaboard. It has also long been known that the American Indians had learned to grind corn into meal in pre-Columbian times. The Indians made a cornbread with this meal, and it is documented that some of the Indians, living where the persimmons grew, added persimmons to the cornbread before they baked it. This could well have been the beginning of the utilization of persimmons in cookery. We also learned that the Indians made a meal from persimmon seeds. This made us wonder, did the Indians add the persimmons whole to their cornbread, grinding all ingredients together, or did they remove the seeds, dry them, and subsequently grind them into meal? We came to no definite conclusion about this, nor the ultimate use of the meal.

The American persimmon was known as an edible fruit to the early explorers and settlers of mid-eastern North America. Hernando de Soto (Fernando De Soto of some authors) and his men learned of them as an edible fruit in the early 1500s. Captain John Smith and the colony at Jamestown, Virginia, knew about persimmons in the early 1600s. Many other lesser-known explorers and settlers within the natural range of this species, from Daniel Boone's settling of Kentucky to contemporary residents of New York City, exploring in Central Park, undoubtedly have come across fruiting trees, and possibly subsisted on them, to some degree, as have some of the native wildlife (opossum, raccoon, bear, deer, birds).

Persimmon seeds are fairly large, about lima-bean-size. These seeds, besides being ground for meal by the American Indians, also were sometimes roasted and used for a coffee substitute during the American Civil War.

The menu of the Fifth Avenue Hotel, Topeka, Kansas, in 1872, included, in an elaborate dinner for the Grand Duke Alexis of Russia, among its 107 separate food items, roast opossum and persimmon jelly.

The evolution of persimmon cookery, between the Indian cornbread and the jelly for the royal palate, is elusive. We found only two references to persimmons after Captain John Smith wrote about them in Jamestown, Virginia, during the early part of the 17th century, until we came across this passage in the Market Assistant, published in New York in 1876.

> "This fruit seems to be a species of the *Plum*, when ripe, somewhat the color of an *Orange;* others, again, are red, and some quite black. The fruit is not fit to eat until it has felt the frost, somewhat shrivels the skin and makes it tender, lucious, and quite sweet, but a little puckerish. In the settlement of Virginia, Captain John Smith called the fruit *Putchamins,* when he says: 'We daily feasted with good bread, Virginia pease, pumpions, and *Putchamins,*' and 'if it be not ripe it will draw a man's mouth awray with much torment. If ripe, it is delicious as an *Apricot.*' The ripe fruit are about as large and much shaped like a *Date,* and grow on trees in bunches. Cultivation has much enlarged and otherwise improved the fruit as well as the tree, which is ornamental and worthy to be placed in every lawn, the foliage being rich and beautiful, and the bearing trees, when loaded with ripe fruit, present an admirable appearance.
>
> "Persimmons are found in the markets in October, and if very ripe they appear broken and mashed. They make an excellent syrup and good table beer; whisky is also manufactured from them."

This reference brought the persimmon literature search into the 20th century. We felt, however, that some of the persimmon recipes for bread, pudding, and some other dishes, probably originated in the 18th century, or even earlier.

Of course the Library of Congress, with its millions of volumes, may contain much information about persimmons, that we did not find. Such information could be buried in old newspapers, old magazines, almanacs, and in books other than those pertaining to cookery.

PERSIMMON COOKERY

When we first began compiling recipes we felt that every recipe should clearly specify which of the two persimmon species, American or oriental, should be used. We soon found that we could not adhere to this arbitrary decision. In recipes where persimmon pulp is the ingredient, it makes little or no difference whether American or oriental persimmon pulp is used. In recipes where pieces or slices are used the oriental persimmon usually is the one of choice because of its size, glossy skin and beautiful color, then too, there are varieties of the oriental persimmon that are naturally non-astringent when firm ripe.

In some geographical areas, where the American persimmon abounds and there is a scarcity of the oriental, the American persimmon may be the one of choice; or when the price factor is a main consideration. Then too the American persimmon is considered a gourmet food by many and epicureans may honestly prefer them.

If the calorie count is of importance, then the oriental persimmon may be desired by those on low calorie diets and the American persimmons by those desiring more nutritional food. Diabetics should use the oriental persimmon because of its low sugar content. The American persimmon has almost twice as many calories per pound as has the oriental. The two species have a distinct flavor difference, especially before cooking, but both are delicious. The final choice, which species to use in any recipe, is left to the discretion of the user.

Astringency is sometimes accentuated when persimmons are cooked. We have seen astringency revert in persimmon pulp that was made from fruit mushy soft, fully ripe and free from astringency. This happened while boiling down pulp for persimmon jam. We have heard other similar reports. To avoid this we suggest: 1. Use naturally non-astringent persimmons if possible, or, 2. If only astringent-before ripe fruit are available, use only fully ripe, quite soft fruit, and, 3. Use as low a temperature for as short a cooking period as is possible, and, 4. Never overcook.

Sodium bicarbonate, commonly called "baking soda," or simply "soda," is an ingredient in many persimmon recipes that require cooking. Baking soda is presumably used in many of these recipes to prevent astringency reversal in the cooked product. We are not at all sure that the use of soda in persimmon pulp is advantageous as regards astringency prevention. We have had astringency revert in the cooked product after using soda in the recipe.

Soda added to persimmon pulp without first diluting the pulp with sugar, flour, milk, eggs, etc., will cause the pulp to jell and rise somewhat like bread dough by the action of yeast. We assume the pulp is slightly acidic, reacting chemically with the soda, releasing a gas in the process. The gas is trapped in the pulp causing the "leavening" effect.

The jelling and leavening takes place within a minute or two, after the two, soda and pulp, are intimately mixed. Some cooks might find this reaction desirable, but there are side effects that we didn't care for. The color of the pulp changes to a darker orange. The surface of the pulp, where exposed to the air turns almost black. The finished culinary product, when soda was used, had a darker, less attractive appearance than when soda was omitted. Of course in dishes where spices, brown sugar, other dark ingredients are used, this may not be important.

This darkening of pulp on the addition of soda takes place when relatively small quantities of soda are used and the product is immediately frozen, although, as might be expected, the darkening takes place at a much slower rate, sometimes requiring a period of days.

American persimmon pulp is rather thick and has a tendency to jell, or become firm, simply on standing in a container at room temperature for several minutes. Blending the pulp in a blender, without the addition of a liquid such as water or milk, hastens the jelling.

Oriental persimmon pulp is lighter-textured, more fluid than American persimmon pulp, although there are varietal differences in both species. While oriental persimmon pulp will jell when blended in a blender, it does not jell simply on standing at room temperature for an hour or two, as does the American persimmon pulp, usually in a matter of minutes.

To avoid jelling and discoloration, we suggest persimmon pulp and soda not be combined directly. The soda should be added to the flour, dissolved in the milk, or added to whatever else the recipe calls for. Or better still, eliminate the soda if it is merely intended to prevent astringency reversal. Try your favorite persimmon recipe with and without soda. Is the soda really necessary or desirable?

The quantity of soda, in recipes listed, varies from none to a teaspoon or two per cup of pulp. We are not sure of an ideal quantity, or even if such a thing exists. The need for soda, if it is real, could vary with the persimmon variety or species, the stage of ripeness of the fruit, the amount of heat applied in cooking or baking, or even the other ingredients in the recipe. Again, we stress the use of naturally non-astringent persimmon varieties. Soda, then, should be eliminated from many or all recipes.

Many persimmon recipes, especially those for bread, cakes, cookies, custards and puddings, call for spices. In most of the recipes of this book spices are given as optional because: 1. Persimmons have a delicate flavor, a flavor that is readily masked by spices, and 2. Spices tend to darken the product. The darker product may not be as desirable as a lighter-colored one, with the persimmon color more pronounced. Wherever the spices are noted as optional, the individual preparing the recipe should exercise her option to reduce, eliminate or substitute spices as she sees fit.

The use of one-eighth teaspoon of ascorbic acid (Vitamin C) in one quart of persimmon pulp, to prevent darkening, may be beneficial to the consumer as a vitamin supplement, but it is not necessary as a non-darkening agent for persimmon pulp if handling precautions are observed. If precautions are not observed ascorbic acid will be of little help. We suggest that ascorbic acid be deleted from persimmon pulp as it is an unnecessary additive, unless you wish to fortify your diet with Vitamin C.

Unless persimmons are handled properly, they will darken as they are being prepared for a recipe or during pulping. Persimmons should never be cut with an ordinary iron (carbon steel) knife and the pulp should never come in contact with ordinary iron. Use only stainless steel, aluminum, glass, or plastic kitchenware for cutting, pulping, storing, or cooking persimmons or persimmon pulp. The use of ordinary iron on persimmons or raw persimmon pulp will cause them to darken. Plated kitchenware with underlying ordinary iron should be suspected, for the plating may be worn off in spots, thus contaminating, or darkening the persimmons they come in contact with. This darkening, which borders on black, does not affect the taste of the product, nor is it poisonous, but it looks most unpalatable. Naturally non-astringent persimmons do not darken when the fruit or its pulp comes in contact with ordinary iron, but avoiding this ordinary iron when handling persimmons should be standard procedure in the kitchen.

The darkening of persimmons or its pulp after coming in contact with ordinary iron is the chemical action of tannins and iron. Man first made ink by this chemical action, from tannins in bark. The tannins in fruit, including persimmons, are no different from other tannins and the inky results, when persimmons contact ordinary iron, are no different either. Naturally non-astringent persimmons apparently are free from tannins for they do not react with ordinary iron. When available, the non-astringent fruit are preferred for culinary use.

Monosodium Glutamate is a relatively new, frequently used, food additive. This substance may be added to any recipe. It has practically no flavor of its own and it doesn't appreciably alter the flavor of food, nor is the food altered in any manner by it. The action of the monosodium glutamate is not on the food, but on the diner. It stimulates taste buds so that the diner is more perceptive to food flavors, good or bad. With glutamate, you should be, and generally are, more fully aware of the flavor of the food being eaten.

In recipes that require table salt, glutamate may be added in the same amount, but it does not replace the salt. Both should be used. In recipes not calling for salt, the glutamate may be added in amounts comparable to its use in other recipes. But, as with soda and ascorbic acid, we do not recommend its use. We prefer the persimmon flavor as it is.

IF all these precautions sound like a lot of work, let us QUOTE,

> "The cook cares not a bit for the toil, if the fowl be plump and fat."
> . . . Horace.

NUTRITIONAL VALUE

Persimmons contain Vitamins A and C, and the American persimmon ranks next to the date in the carbohydrates value of fruits.

A typical fresh persimmon analysis is:

	WATER Content	Carbohydrates	Protein	Fats	Calories per Pound
American	65%	33.5%	.8%	.4%	640
Oriental	78%	20 %	.8%	.4%	395

The following is in milligrams per 100 grams edible portion, except Vitamin A, which is in International Units for the same quantity.

	Vitamin A	Thiamin	Riboflavin	Niacin	Ascorbic Acid
American	-	-	-	-	66
Oriental	2710	.03	.02	.01	11

HARVESTING AND BUYING PERSIMMONS

Persimmon fruit usually is persistent on the trees, generally not falling off until they are mushy-soft, which in late varieties may not be until winter.

Hand picking American persimmons may be a difficult and tedious job if a large quantity is desired. The trees may be tall, the fruit is relatively small, and while the wood is hard, it may be brittle and trees should be climbed with care. Spreading newspapers or plastic sheeting under the trees, or its limbs, usually is productive if the fruit is near-ripe or ripe. With this method some of the riper fruit may smash as they hit the paper or plastic sheet unless these are cushioned. Grass, weeds, brush and leaves are usually available and make a good cushion. The fruit should be collected in shallow containers, holding only a layer or two of fruit, for those in the bottom of a deeper container will be mashed by the weight of the fruit on top, especially if the fruit on the bottom is fully ripe.

Oriental persimmons usually are hand-picked. This is much more rewarding than picking American persimmons. The trees are smaller and the fruit are larger. The persimmon stem is short and persistent, but the fruit may readily be cut off at the stem with a pair of cutters. A knife may be used, but this method may be a bit awkward and dangerous unless great care is exercised. Shaking the fruit off the tree is not satisfactory. Because of the weight of the fruit, it smashes, even when firm ripe, as it hits the ground.

The oriental persimmon in commerce in the United States usually is large, frequently weighing as much as a half pound or more. Unlike the American it is smooth-skinned, glossy and very colorful when ripe. The fruit of some varieties have a delicate “bloom,” a thin waxy coating on the surface. The bloom is usually destroyed by handling the fruit, and while it adds little or nothing to the nutrition, flavor or appearance of the fruit as far as the occidental is concerned, it is highly prized by some orientals.

Seedlessness is common in oriental persimmons and naturally non-astringent varieties are known and available in the nursery trade. The naturally non-astringent varieties are sweetish, have some flavor and are edible as soon as they are fully colored, while they are still firm and crisp as an apple. While the oriental persimmons are edible and lend themselves to many culinary uses at this early stage, they improve in flavor as they ripen, being at their best when they are slightly soft. The astringent varieties must be soft-ripe before they are edible. Oriental persimmons are not wrinkled when they are ripe, as American persimmons are, unless they were harvested before they were sufficiently ripe. The mature oriental persimmon usually is yellow or orange-colored when harvested, turning deeper orange or red as it ripens and softens. Like the American, the oriental persimmon keeps well if the skin is intact.

Oriental persimmons vary a great deal in shape, and somewhat in color. One variety may be acorn-shaped, another tomato-shaped, another with a constriction about the upper part which makes it appear capped, and others are elongate. Still other varieties are squarish or lobed. Some varieties are dark fleshed and are sometimes referred to as "chocolate" persimmons (in color only) while others have light amber colored flesh. None of these factors, size, shape or flesh color markedly affect the flavor of the fruit.

There are varieties of the American and oriental persimmons that ripen as early as September, long before frost, and fresh fruit could be available on the market at that time. With varieties ripening in late November, under excellent storage conditions, chilled but not frozen, fruit could be available through February. With freezing they could be available throughout the year, either as whole fruit, pieces, or pulp.

Currently most of the larger grocery stores sell oriental persimmons during a brief period at the height of the season. American persimmons are rarely found on the market unless there is a local supply and demand. Like oriental persimmons, American ones may be frozen whole or as pulp and thus could be available on the market the year 'round.

We know of only one persimmon product occasionally on the market. The University of Maryland's Department of Dairy Sciences has made and sold both oriental and American persimmon ice cream on several occasions in rather small quantities during the past 15 years or so. The ice cream is smooth, has an excellent appearance and taste, and sold very well. Their making of this ice cream was limited to the availability of persimmon pulp donated by the authors.

PARING AND PEELING PERSIMMONS

Firm-ripe fruit of the naturally non-astringent oriental persimmon varieties may be pared like an apple, unless a smoother finished product than this method permits is desired. The astringent varieties must be soft-ripe before they can be used satisfactorily unless the fruit is intended to be dried. Fruit for drying may be pared while still firm-ripe as the astringency disappears in the drying process.

The soft-ripe fruit does not lend itself to paring; peeling is better. Peeling it, as one would a tomato, leaves a finer-textured, nicer appearing fruit than paring if the fruit is not too soft. Some prefer to scald the fruit until the fruit skin cracks, as tomatoes do when scalded. The cracked skins are then removed with a stainless steel paring knife. Others suggest rubbing the fruit with the blunt sides of a knife and then piercing it near the stem with a sharp-pointed stainless steel knife.

We find scalding or rubbing more bother than it's worth. Persimmons need not be pared or peeled for pulping, or many other uses.

PULPING PERSIMMONS

Select only soft ripe, mushy fruit. Remove the stems, wash the fruit and cut away any unwanted portions.

The knife, sieve, containers, measuring cups, any utensil that comes in contact with the cut fruit or the pulp must be of stainless steel, etc., lest the pulp become contaminated with carbon steel. Carbon steel commonly referred to as ordinary steel, or sometimes iron, will cause persimmons to turn dark, almost black.

The sieve should be sufficiently fine to remove the seeds and skins, yet not too fine to make pulping difficult. The authors started with a stainless steel sieve 6-1/2 inches in diameter and 4 inches deep, with 3/16 inch holes all over the bottom. This sieve, used over a glass bowl, gave excellent pulp when only a small quantity was desired. Later, when we needed larger quantities of pulp, we used a larger sieve. It was made of aluminum, 16 inches across and 7 inches deep, with the concave sides and bottom covered with a thousand or more 3/16 inch round holes. With this sieve we could pulp about a peck of fruit at a time, obtaining a gallon or more of pulp.

For freezing, the pulp should be premeasured so that the right amount may be removed from the freezer and thawed. We use paper containers, such as clean, empty yogurt cups for one cup containers and clean, empty cottage cheese containers for two and four cup sizes. The containers themselves serve as measuring devices. Plastic bags of the proper size are placed in the cardboard cup, the open plastic bag folded back over the lip of the container and the bag in the cup filled to the proper level. The plastic bag is then closed and as much of the air in the bag as can be conveniently expelled, is expelled. The bag is then sealed with a twist-on sealer and the pulp is frozen in the cardboard container. The bag, with pulp, is removed from the cardboard container when the pulp is frozen and the container is reused or discarded.

For larger quantities of pulp, such as gallon size containers, we made corrugated cardboard boxes of the proper size from boxes from the local grocery stores, taping one vertical edge with pressure sensitive tape. After the gallon size plastic bag is filled and frozen the tape is removed or cut and the plastic bag with its frozen pulp removed. The box is then retaped for reuse.

In pulping we use a gauntlet type household rubber glove, and as persimmons permanently stain fabrics unless all traces of persimmon are immediately and completely removed by thoroughly washing, we use plastic aprons. An excellent plastic apron may be made by cutting the two lower corners from an unused plastic trash bag for arm holes and a third hole between these two, to slip it over the head. We have used such bags repeatedly. With moderate care one of these bag aprons may last for the entire persimmon season.

Whenever we pulp a quantity of persimmons, such as for the commercial production of ice cream, we remove the stems from the fruit, cutting out any unwanted portions of the fruit, then placing the fruit in the large sieve and spray-rinsing it. After rinsing, sieve and fruit are immersed in a sodium or calcium hypochlorite solution for 5 or 10 minutes. The fruit is then again spray-rinsed while in the sieve, set aside to drain for several minutes and then pulped.

The hypochlorite solution consists of about one tablespoon of liquid Purex or Clorox to a gallon of water.

A small scale may be desired for measuring the pulp if exact measurement is necessary. A cup of persimmon pulp may vary a little in weight, but after repeated measuring and weighing we have concluded that 250 grams (or 8.72 ounces) is an average weight. A gallon of pulp, accordingly, weighs 4 kilograms or 8.72 pounds.

It has been reported that aluminum utensils cause persimmon pulp to darken, as does ordinary iron. In a number of tests with astringent American and oriental persimmons, which reacted with ordinary iron, we have been unable to demonstrate any darkening of persimmon or persimmon pulp in contact with either aluminum utensils or aluminum foil. We suspect that whatever discoloration occurred following the use of an aluminum utensil, an ordinary iron utensil or worn plated-ware, such as a galvanized wire sieve, with an underlying iron base, had been used.

After our tests with aluminum utensils and aluminum foil we felt so confident about their use with persimmons and persimmon pulp that we subsequently sieved gallons of persimmon pulp through an aluminum sieve and have yet to see the first signs of pulp discoloration as a result.

If you are not sure about your knives, sieve, etc., it is a simple matter to check them. Place a drop or two of persimmon pulp on every utensil you intend to use with the persimmons. If the pulp on any utensil shows signs of darkening, that utensil should not be used with persimmons. With ordinary iron the darkening begins within a few minutes after contact with the persimmons, but to be absolutely sure, allow about 5 minutes to elapse with the persimmon pulp on the utensils. If, after that time, there is no discoloration of the pulp, it is safe to use the utensils, but plated-ware should always be suspect, for small worn spots exposing the underlying iron may escape detection until the damage is done.

The precautions against ordinary iron must be observed before the pulp is used or frozen and after it is removed from the freezer and is thawing or has thawed. The precautions against ordinary iron may only be ignored if the fruit being used is naturally non-astringent.

Commercial canneries, where tomatoes are processed for ketchup or tomato paste, use power-driven pulp extractors. These machines extract or separate, all of the tomato seeds and skins from the pulp. With a coarser sieve than that used for tomatoes, these machines lend themselves well to pulping persimmons. For sanitary reasons, the commercial extracting equipment that comes in contact with the food product is made of noncorrosive metals. These extractors are expensive. Too expensive for the average person for domestic use, but if one is available, it can be used satisfactorily for pulping persimmons.

There are several models of manually operated pulp extractors now on the market, only one of which we have tried to use. It was too small for our needs, then too, like the domestic food choppers, it was hot-dip galvanized over much of the surface, but the machined parts were ordinary iron which made it impractical to use with persimmons. Others that we have seen were not sufficiently sturdy for persimmons.

There are two different types of power extracting equipment available: the screw-type and the paddle-type. We have used only the former. The screw-type machine operates on the same principle as the small food chopper used in the home. It is modified in that it has a truncated cone sieve in place of the chopper plates. The domestic food chopper is not satisfactory as a pulper. It will grind up the persimmon skins and seeds with the pulp, not separate them as does the pulp extractor.

Persimmons should be pulped uncooked. The only reason for blanching or pre-cooking fruits or vegetables is to check enzymatic activity. Enzymatic activity in uncooked persimmon pulp is negligible. Persimmons should not be cooked before or after pulping unless that is the only way available for preserving them, or when used in a recipe that calls for cooking. Cooking persimmons alters their texture and flavor. The pulp should be packaged and frozen as soon as possible after pulping, certainly within the hour, and stored where it will remain frozen until it is to be used. Freezing keeps enzymatic activity at a minimum, preserving the texture and flavor. Frozen pulp may be kept from one year's crop to the next. While simple freezing, at about 30°F., will preserve the persimmon pulp, keeping it at a lower temperature, 0°F., or lower, if possible, is recommended. The lower the temperature, the less enzymatic activity and the better the product.

ASTRINGENCY

One of the drawbacks of persimmons, perhaps the principal one, has been the common American belief that all persimmons are astringent. This is most unfortunate, for the orientals have had beautiful, delicious, nutritious large fruited, naturally non-astringent persimmon varieties for many years. The variety 'Fuyu', sometimes called 'Hanafuyu' (Fruit of 'Fuyu') or 'Fuyugaki'

(Fuyu persimmon), a naturally non-astringent variety, was introduced into the United States as early as 1927, or earlier, but it is not yet well known. There are other naturally non-astringent oriental persimmon varieties now in the United States, some, perhaps, superior to 'Fuyu'. They include 'Jiro', 'Suruga' and 'Wasefuyu'.

There must be at least 100 named varieties of American persimmons in the United States. Among the better and better-known varieties are: 'Early Golden' and 'John Rick'. Others, not so well known, but good, are 'Woolbright', 'Miller', 'Killen' and 'Ennis Seedless', and our favorite 'Griffith II'. In our area 'Griffith II' ripens in early September and 'Early Golden' about a week later, well before frost. The other varieties listed ripen before or by mid-October, sometimes before frost, if the frost is a bit late.

The fruit of all American persimmons is quite astringent before it is fully ripe. Biting into an unripe American persimmon is an experience that is long remembered. There are, however, people who seemingly cannot detect persimmon astringency.

Many people refer to the effects of unripe astringent persimmons on the mucous membranes of the mouth as "puckery" or "puckering." We are reluctant to use these terms, for they are in error, however apt they may seem.

Puckery or puckering, as for a kiss, is a visual phenomenon. *ONE sees it.* The oral astringency of unripe persimmons is purely sensory. *ONE feels it.* It is, therefore, no more accurate to speak of persimmon pucker than it is to say that you see pain. Confusing two of man's special senses, seeing and feeling, may be understandable in a young child or an uneducated person, but it is difficult to understand an intelligent individual countenance this gross abuse of the English language. Seeing and feeling should not be confused, even with unripe persimmons.

The use of the word "tannin" as applied to the astringency of persimmons, and other fruits, is now considered inaccurate by many bio-chemists, although some still use the term "tannin cells." Fruit astringency is found in unripe apples, apricots, bananas, berries, dates, grapes, pears, peaches, prunes, some nuts, and of course, persimmons. Among these, persimmons are the classic fruit when reference is made to fruit astringency. The astringent principle in fruit is now thought to be due to chemical compounds collectively called the leucoanthocyanins. The specific leucoanthocyanin found in apples, dates and persimmons is leucodelphinidin.

Leucodelphinidin as a mono-molecule, or polymerized into a di- or tri-molecular chain may be felt on oral mucosa, but as polymerization has progressed to tetra or longer chains the molecules have lost their capacity for reacting with the oral mucosa. This polymerization is what takes place during the ripening of the fruit, either by natural means, or by catalysts such as ethylene.

Taste in man is largely restricted to definite tongue areas and the epiglottis, but astringency is felt over all the oral mucous membranes. Astringency also differs from taste in that there is a shorter time lag in perception. Astringency is the protein precipitating action of the leucoanthycyanins on the oral mucosa. The detection mechanism is similar to the feeling of a mild pain.

Oral astringency, once established with persimmons, may be reduced by a mouth wash with a 1/2 of 1% aqueous solution of methionine. Methionine is one of the essential amino acids. It is a constituent of many foods. It is not effective if it is mixed with the persimmons before tasting or eating the fruit, nor is it effective if one washes one's mouth with the solution before tasting the fruit.

There is a persistent myth that frost is necessary to ripen persimmons. This simply isn't so. It is just a quirk of nature that persimmons happen to ripen about the same time that frost comes along. There is no relationship between the two, other than in the mind of man, and old beliefs die hard.

The skeptic who still believes that frost is necessary for persimmons to ripen should obtain two twigs with several near-ripe persimmons on each. The fruit should be from a known astringent fruit bearing tree, American or oriental. The fruit should be previously unfrosted. Lay one twig with its fruit on the kitchen table or other convenient place where frost will not reach it and allow the fruit to ripen without being subjected to frost.

Place the other twig, with its fruit, in the refrigerator, or outdoors, where it will be frosted. Frost it, repeatedly if you wish, even freeze it if you will, remove it from the refrigerator during the daylight hours if you feel that will help. You will find that the longer you subject it to cold, the longer it will take to ripen. Odds are that the fruit placed on the kitchen table, never subjected to frost will ripen and be free from astringency, before the frosted fruit. But regardless of which ripens first, the persimmons never subjected to frost will ripen and be free from astringency and as tasty as the frosted ones.

There are half a dozen or more techniques for removing astringency from oriental persimmons that are firm-ripe, but contrary to published accounts, none apply to the American persimmon. Within recent years, however, the authors have satisfactorily ripened firm-ripe American persimmons artifically. Under laboratory conditions it is done with ease. The technique is simple, but unfortunately not readily available to the housewife.

Many fruits and vegetables now are artifically ripened with ethylene. They include bananas, oranges, tomatoes, etc., and persimmons. Ethylene gas (C_2H_4) is the ripening agent. Some of these crops are exposed to thousands of parts per million of this gas as the crop to be ripened uses only as much of it as is required to ripen it. The rest is superfluous and is later vented off. Ethylene is also the ripening agent in the natural ripening of persimmons.

To fully ripen firm-ripe American persimmons place them in an air-tight bag, room or freight car. Add 50 parts per million ethylene gas for 24 hours at room temperature, then remove the fruit or vent off the gas and let the fruit set for an additional three days. The fruit is then free from astringency and it is good to eat.

Ethylene is a colorless, odorless gas found in the atmosphere, at least in fruit growing and storage areas, in very small quantities. It is non-toxic in the concentration used to ripen persimmons, and persimmons ripened with ethylene gas are no different nutritionally from those that ripen naturally, for in ripening naturally it is naturally evolved ethylene that ripens fruit.

The most convenient way of artifically removing astringency from firm-ripe oriental persimmons, we found, is the apple technique. Simply place an apple or two in a plastic bag and surround them with firm-ripe persimmons. Close the bag with its fruit content so that it is relatively airtight and leave it at room temperature. The persimmons soften as they ripen, so it may be best to not place the apples on top of them. The persimmons will ripen in from about two to six days, depending on the stage of ripeness when they were placed in the plastic bag with the apples. The persimmons' softness is the criterion for freedom from astringency. Their softness should be checked without opening the plastic bag if possible. The persimmon ripening is due to minute quantities of ethylene gas evolved by the apples. This release of ethylene by the apples is normal and the presence of persimmons neither retards nor stimulates it as far as is known. The gas evolved by the apples is non-toxic and not dangerous at these low concentrations. In fact the gas is not even detectable by our special senses since the quantity is infinitesimal. The apples are edible after they have been used with the persimmons, unless they were over-ripe when first used and have since decayed. Incidentally, ripe apples evolve more ethylene gas than unripe apples, and slightly over-ripe apples evolve more gas than normally ripe ones.

Most of the techniques for removing astringency from oriental persimmons soften the fruit as it ripens, but there is at least one technique that removes the astringency leaving the fruit firm-ripe. This technique, unless the fruit is to be pulped, may eventually become the technique of choice. It will allow the grower or shipper to remove the astringency while the fruit is on the way to market. The fruit would then be consumable when it reaches the retail stores, but it would not be soft and subject to minor shipping damage or consumer handling, or early spoilage.

We have wondered if the astringency in persimmons could be removed from the fruit while the fruit is firm-ripe, and still on the tree. We thought this might, among other things, be a step in the direction of solving both the shipping problem for persimmons and allow the consumer to eat the fruit immediately on purchase or later, as seen fit.

Our efforts to date have been a failure, but a solution that we tried may offer some promise as an after picking dip before shipping. This needs further investigation.

In our search we came across a substance that when sprayed on fully colored, firm-ripe fruit in a 1,000 parts per million solution, it caused all the fruit to drop in about a week to 10 days. A 500 ppm solution caused about half the fruit to drop in the same length of time. A 250 ppm solution didn't cause any of the fruit to drop, although the fruit ripened a week or two before the unsprayed fruits on the same trees. There was no apparent injury to the fruit or the trees, but further observation is necessary before we can be sure there is no tree damage.

The sprayed fruit is edible. We ate much of it and had no ill effects from doing so. We could detect no difference in taste between the sprayed and unsprayed fruit from the same tree, or fruit from sprayed and unsprayed trees of the same variety, but we thought the color of the fruit from the sprayed trees was more intense.

The fruit did not soften before dropping.

We are not sure this spray has any value, but we think it needs further investigation. We want to try it on persimmon flowers, just to see what it will do. Will it cause the flowers to drop? Will sprayed flowers produce fruit? Will the fruit be normal? Or malformed? Or seedless?

We also want to try it on too heavy bearing trees while the fruit is small and green, to see if the fruit can be thinned chemically.

We also want to spray an entire tree, to see the response. Could this be a good way of picking American persimmons? Spray the tree and about 10 days later pick the fruit off the ground, firm-ripe, ready to ship.

Could this spray be used with varieties too late ripening in the northern part of the "persimmon belt" to ripen fruit earlier? Or cause some early ripening varieties to ripen a week or two earlier, thus extending the normal persimmon season?

The quest for knowledge about persimmons, as in knowledge in other fields, can be rewarding, and again, as in other fields, it is endless.

Hybridizing

As of this writing there are no known crosses between the American and oriental persimmons, even though several workers have tried for some years to make this cross.

The two species, *D. virginiana* and *D. kaki* do not flower at the same time in the spring. *D. kaki* is the earlier flowering, completing its flowering a week or two before *D. virginiana* begins. This makes it easy to collect *D. kaki* pollen for the later flowering *D. virginiana*, but poses serious problems for the reciprocal cross, *D. virginiana* pollen on *D. kaki* flowers.

The cutting of male flowering American persimmon branches and subsequent greenhouse forcing was a complete failure. The buds would enlarge, small leaves appear and then all would drop off with no mature pollen.

During one of our winter grafting efforts, we decided we needed several more American persimmon trees. We grafted them early in December, kept them in a cool (56-60°F) basement until the buds began to swell. They were then moved into the coldest part (50° night temp.) of the greenhouse. Most of them pleasantly surprised us by flowering about a week before the orchard *D. kaki* trees flowered. We now had fresh pollen of 'George', 'Mike', and 'William' just when needed for the oriental persimmons.

While we now could attempt crosses and reciprocal crosses, we were later to come across another minor aid that we found most helpful. We found that container grown grafted or budded pistillate (female) plants sometimes flowered in their second year, while still in containers. By moving these small flowering plants into the greenhouse a week or two before their first flowers opened windblown and insect borne pollen were eliminated reducing the apomictic possibilities to almost zero.

The first crosses we attempted, *D. kaki* pollen on *D. virginiana* pistillate flowers produced very few seeds. All the seeds were normal *D. virginiana* in appearance, but after 120 days of stratification they simply would not germinate in the greenhouse. Our technique for germinating persimmon seeds is to place them in a shallow container with just enough tap water to keep them moist. The seeds usually germinate readily, the emerging radicle is readily detected and the seeds are then planted, usually in peat pots and kept in the greenhouse, potted into larger pots as needed, sometimes until the first true leaves are developed. They are moved outdoors as soon as all danger of frost is past.

One may differentiate between *D. virginiana* and *D. kaki* seedlings by the cotyledonous stalk. The young vegetative stalks in *D. virginiana* contain anthocyanin pigments and are greenish-red while *D. kaki* cotyledonous stalks are pale greenish. In the thousands of persimmon seeds we have germinated we can recall only one exception to this rule and this seedling is being grown on as a putative hybrid, which we now feel is apomictic for it now looks like a pure *D. virginiana* with no suggestion of *D. kaki* "blood."

We mentioned earlier we had difficulty germinating the persimmon seeds from our early attempts at crossing. After six weeks in the greenhouse and all the other persimmon seeds had germinated, these seeds were still plump, but they hadn't germinated. We started scraping off the seed coats in the area of the embryos. We found a row of underlying hard brownish cells about the embryos. We removed this layer of cells from the seeds and found perfectly normal appearing embryos beneath. We returned these exposed embryo seeds to the container with moisture in the greenhouse. Within 48 hours the radicles had emerged from every one of them and they made normal growth. After that we exposed the embryos of other slow to germinate persimmon seeds with similar results as long as the embryos were uninjured, and we should add, IF an embryo was present. We found several normal appearing persimmon seeds that had no embryos. Should someone who is not familiar with this subject read this—an embryo is absolutely necessary for germination. Without an embryo there can be no seed germination.

This year the reciprocal cross, *D. kaki* pollen on *D. virginiana* pistillate flowers produced about a dozen shriveled seeds, some with only partial seed coats and some with endosperm outside the seed coats. Those that have only partial seed coats have healthy-looking embryos. They are now being stratified for later planting, ever hopeful that a successful cross has been made. The hope lingers that the better qualities of the two species may ultimately be combined in a single hybrid. The ideal would be a cold hardier tree than either of its parents, with the disease resistance, the perennial bearing habit, relatively low premature fruit drop, sugar content and flavor of the American persimmon, combined with the tree and fruit size, skin and fruit color of the oriental.

AMERICAN PERSIMMON VARIETIES

It is difficult, or impossible, to make a definite statement as to the number of American persimmons that have been named, or named varieties now in existence. Our records indicate that the total number of named varieties in the past century may be about 100. We suspect that our files are not complete and we know that there is some synonomy and some confusion of varietal names.

Of the varieties listed, which is as comprehensive as we can make it, many probably are no longer available and only about a dozen or so of those listed are worth cultivating. The rest, except for unusual genetic factors, historical or nostalgic reasons, should best be forgotten.

The obvious question, the first in the reader's mind, is: Which is the best variety? The question is simple and logical, but there is no simple answer. There are several reasons for this. The reasons, not necessarily in the order of importance are: A variety best at Beltsville, Maryland, may not be the best at Linton, Indiana, or Rochester, N. Hampshire or Summit, Mississippi, or elsewhere. Cold hardiness, other environmental or genetic factors may determine which variety is best in your area for your purpose. A variety best in one area may be disappointing in another area.

Other factors are: What are your persimmon trees being grown for? Fruit for out-of-hand eating? Fruit for the local market? For processing for pulp for home use? For commercial or home freezing or for freeze drying? For winemaking? Because of nostalgia, or as an ornamental? Each of these reasons may require a slightly different answer or variety.

If attractive whole fruit are desired for display, or sale on the local market, or out-of-hand eating, the larger, more colorful varieties may be best. Flavor, and there is a difference in varieties, should not be overlooked. For winemaking the variety with the highest sugar content should be grown. For kitchen use, pulping, and even out-of-hand eating, the smaller-fruited seedless varieties should be considered. With these there is no seed problem for out-of-hand eating or table use. In pulping there is less waste and easier processing.

We have noticed no difference in the crop size, in trees of equal size between the seedy and seedless varieties.

We know of only two commercial sources for grafted American persimmon trees. They are the Louis Gerardi Nursery, Route 1, Box 146, O'Fallon, Illinois 62269, and The Talbott Nursery, Route 3, Linton, Indiana 47441.

(Editor's note: See fuller list on page 135.)

Following is our list of the named varieties of American persimmons with very brief notes. The bibliography references give additional information for those who may desire it. Perhaps the most compelling reason for this list is as an historical reference.

(The editor has exercised his best judgment by indicating in the typography of the long list that follows his choice of (1) the more promising cultivars now known for midwestern zone 6 in ALL CAPITALS; (2) some with less promise, but now widely grown are in regular type; (3) test clones—mostly never commercially available--and long obsolete cultivars and synonyms are in italic type. J.C. McD.)

Cultivar and Bibliographical References

(See Editor's cultivar notes on p. 111)

A. Lincoln[5]
Baugh[5]
Beaird[17]
Beavers. High quality pulp in Indiana.[11]
Blagg[11]
Bolten. Large but lacks quality[11]
Brown[5]
B. S. Bank. Test clone, discarded[5]
Boone. Availability doubtful[14]
Buhrman. Fruit beautiful; taste disappointing[5]
Burrier. Availability doubtful[14]
*California. Under test in Pa. and Ind.
Cemetery. Supposedly very good in Miss.
Coffing. Availability doubtful[1]
Colby. Seedless tendency, but soft[15]
Coles. Test clone, discarded[5]
Country Club. Test clone, discarded[5]
CRAGGS. Large, beautiful, rather late[11]
Crain. Test clone, discarded[5]
Curry. Test clone, discarded[5]
Delmas. Availability doubtful[14]
Early Bearing. Availability doubtful[14]
*EARLY GOLDEN. Considered one of best, and the matriarch of a noteworthy family.[1,2,4,5,8,11,12,13,14]
Edris or *Edrus.* Supposedly very cold hardy[1]
Ennis. Nearly 100% seedless in Indiana.[1,2,5]
Fannin. Test clone, discarded.[5]
Fehrman. Has not held up in tests.[11,13]
Gardner. Test clone, never commercially introduced.[1]
*GARRETSON. High quality; probably seedling of Early Golden.[1,5,7]
*George. Staminate seedling of Killen; vigorous; pollenizer.
Glidewell. Old cultivar, not now much grown.[1,5,7]
Glidwell = Glidewell
Golden Gem. Obsolete cultivar.[1,5,11,14]
Golden Supreme. Of interest for large size fruit; otherwise deficient.[1,5,7]
Griffith. Test clone, never introduced.[5]
Griffith II. Unintroduced seedling growing at USDA orchard, Beltsville, MD, where it is more fruitful and slightly earlier than Early Golden. (Name not registered.)
Grayville. Test clone with some tendency to seedlessness; otherwise mediocre.[1,2,5]
Hamilton. Seedless tendency; heavy cropping; usually astringent.[5]
Harris. Availability doubtful.[1]
H.C. # 1. A discarded test clone.[5]
H.C. # 2. A discarded test clone.[5]
Hicks. An older, mediocre cultivar.[1,13,14]
Illini = Early Golden, propagated from a staminate branchlet.[1,17]

*JOHN RICK. Recently introduced, but widely accepted; commercially promising seedling of Killen, but larger and packs better.[11] [13]

Josephine. Obsolete cultivar.[1] [13] [14]

Juhl. Large, early cultivar from Springfield, Il.[18]

Juicyfruit (original name lost). Grown by Ralph Kreider, Jr., Hammond, IL.[18]

Kansas. Old cultivar; astringency persists.[1] [5] [11] [13]

Killen. Very similar to Early Golden, the same or its seedling.

Kitch. Too late at Hammond, IL.[1]

Knowles. Vigorous, highly parthenocarpic, but too late in central IL; fruit soft southward.[2] [5] [11]

Krutch (original name lost). Similar to Early Golden at Hammond, IL.[18]

Lambert. Obsolete cultivar.[1]

Leeper. Discarded test clone,[1] [2]

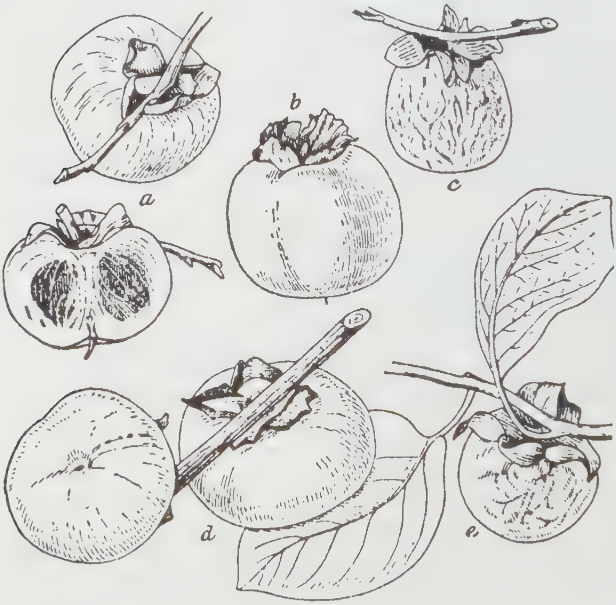
Lena = Mitchellena

Link = Killen (grown from staminate branchlet).[5]

Liz. Discarded test clone.[5]

Machovina. Test clone from southern Ohio, probably unavailable.

Marion. Good-sized, October ripening cultivar not of highest quality, but good producer with Talbott Nursery and others. See Bailey's Cyclopedia, fig. 2875, and Miller references below for Marion.



Native persimmons: a. Josephine; b. Marion; c. Golden Gem; d. Miller; e, Ruby. (X½). Top: Oriental persimmon - Diospyros Kaki. Bottom: American persimmon - Diospyros Virginiana. From Bailey's Cyclopedia.

Marion Market = Marion

McMunn. Discarded test clone.[1]

McNinn = McMunn

Miles = Tennessee selection with seedless tendency.

*MEADER, also called New Hampshire. A hardy seedling of Garretson, originally producing mostly seedless fruit with Prof. E.M. Meader near Rochester, New Hampshire, where no other persimmon survived; seeded in Illinois, and becoming so on original tree.

*Mike. Staminate seedling of Killen; a pollinizer. Very pubescent, less vigorous than George.[1] (A *kaki* cultivar in Mississippi has also been dubbed 'Mike')

Miller. The true Miller, pictured in fig. 2875 of Bailey's *Cyclopedia of Horticulture* has been less cultivated than the Marion under the name "Miller." Authentic Miller was favorite American cultivar of the late Fayette Etter in PA. Most references actually refer to the Marion.[1, 2, 7, 11, 13, 14]

Mitchell = Mitchellena[1]

Mitchellena. A beautiful fruit near Mitchell, In.[2, 5, 7, 8, 11, 13]

Mood Indigo. Hardly edible, blue skinned fruit of 60-chromosome race; winter injured at -20°F.; may have landscape value southward.

MORRIS BURTON. Perhaps the best tasting American persimmon; not very large, and soft when tree-ripe; not as early cropping as some; worth using as a breeding parent.[8, 11]

Nebraska. Availability doubtful.[5]

Newbold. Large handsome fruit, retaining astringency. Not available now.[1]

New Hampshire Meader, which see.[13]

Oliver. Availability doubtful.[13]

Owen or *Owen Seedless* = Knowles

Penland. 60-chromosome persimmon from NC, seedless in absence of compatible pollen; quality varies with location, but less sugary than many others; killed by -20°F. winter in 1977.[1, 5, 11, 13]

Pennland's Seedless = Penland.

Pieper. Tested in New York; availability doubtful.[13]

Pogo = Early Golden (Another staminate branchlet that reverted to pistillate).[1]

Rice. Availability doubtful.[1]

Ruby or *Little's Ruby*. Old cultivar from Indiana, now obsolescent and identity unclear.[1, 2, 11, 14]

Runkwitz. Rather large-fruited, seedy fruit, once mistakenly thought to be self-pollinating.[1, 5, 11]

Shoto. Described in old literature. No known availability in 50 years.[14]

Siebrare. A blue-skinned persimmon in southern IN; quality unknown.[16]

Smeech. Described in old literature. No known availability in 50 years.[14]

South Fork. Discarded test clone.[18]

Spencer or *Dr. Spencer*. Obsolete cultivar lacking quality.[1, 5]

Table Grove. A curiosity for its elongate fruit shape, not of interest otherwise.[11]

Texas. Availability and identify doubtful.[1]

WABASH. High quality fragrant early persimmon with parthenocarpic tendency; rather small fruit with small seeds when present; leaves color red before falling; origin at Pinkstaff, IL, hardy in Urbana, where earliest fruits are ripe in August.[1, 5]

Waterloo. Availability doubtful.[1]

William, also miscalled Williams Male. Reliable, vigorous staminate pollinizer for 90-chromosome race; probably a parent of John Rick and Florence.[1]

Woolbright. Rather large, handsome fruit, lacking quality.

Woody. A discarded test clone.[5]

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* Member of the Early Golden family.

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The persimmon, lo!
No one can tell 'till he tastes it!
Marriage is even so.

From—A Little Treasury of World Poetry—Creekmore.

Food Uses of the Persimmon

APPETIZERS

Appetizers! Our first thought was, who needs them! But they are a pleasant custom. They are supposed to stimulate the appetite, but we suspect they are used to stimulate conversation as much as to stimulate the appetite. And if one wishes to stimulate conversation and gastronomic appetites, we feel that they can do no better than serve a persimmon appetizer. They are attention-getters and will soon dominate the conversation. The response to your gastronomic adventure will be surprisingly gratifying. Try them sometime, and you, the cook, the housewife, or the hostess, will be happy that you did.

Chilled Persimmons

Select soft-ripe fruit, with bright color and flawless skins, ONE per person. Thoroughly chill them. To serve, remove the stems and place the fruit, stem side down on a suitable plate. Place strawberries, chunks of pineapple, slices of banana, or such other fruit as is available and desired, around the persimmons. Garnish with several sprigs of green.

While the oriental persimmon is the most attractive for this dish, American persimmons may also be used, in which case several persimmons per person should be used. If American persimmons are used, a spoon, such as an orange or grapefruit spoon, may be helpful in eating. With the oriental persimmon and its thicker skin, a knife may be helpful.

Fruit Macedoine

1 cup peeled, diced and chilled persimmons
½ cup chilled pineapple chunks
½ cup chilled or partially frozen strawberries

Soft-ripe oriental persimmons may be partially frozen, then peeled and diced, but if naturally, non-astringent persimmons are used they may be peeled and diced while firm-ripe. If American persimmons are used they must be soft-ripe. Partially freeze them then quarter or halve them as desired. The seeds are lima bean size, brown, readily seen.

Combine the fruit. Mix the pineapple and strawberry juices and add it to the fruit. Garnish with shredded coconut. Serves four.

Pear-Simmon

Freeze two large, peeled or unpeeled soft-ripe oriental persimmons until solid, or chill two firm-ripe naturally non-astringent persimmons. Dice fresh, peeled or unpeeled Bartlett or other pears and let soak in sufficient apple, pineapple or grapefruit juice to cover, to which green food coloring has been added. Just before serving cut the persimmons into about ⅓ inch cubes. Combine the fruit, adding colored juice to each serving.

American persimmons may be used in place of the oriental. Partially freeze fully soft-ripe American persimmons and cut them into quarters or halves, remove seeds if desired. Prepare as outlined above.

Persim-Mint

Mix chopped fresh mint with slices, or pieces, of chilled or partially frozen persimmons. Top with a maraschino cherry. Wine or liquor adds zest to the fruit; sherry, brandy, and rum are favorites. Chill all the ingredients before mixing them. Serve in glasses.

Persimmon Cordial

All you do is slit persimmons at the top sufficiently to pour in a little bit of curacao, a liqueur flavored with the peel of the sour orange. Let stand for several hours in the refrigerator. Serve real cold. Try them at your next party.

Persimmon Amoraica

1 package cream cheese
Pinch of salt
1 tablespoon horseradish
3 large, ripe persimmons
6 stalks celery
Onion juice
½ cup whipping cream
Dash of paprika

Stuff the celery with the cream cheese (or cottage cheese) into which the pinch of salt and several drops of onion juice have been blended. After stuffing cut each stalk into two shorter pieces.

Remove stems, wash and chill the persimmons. Cut them into halves, top to bottom, and place a half on a plate.

Whip the cream, add the horseradish and blend it in. Place a spoon of the horseradish cream on the top of each persimmon half and garnish each plate with two short stalks of stuffed celery. Serves six.

Persimmon-Fig-Avocado Cocktail

1 can figs (1 pound)
2 oriental persimmons
1 avocado

Peel the fresh fruit. Cut all three fruits into pieces. Combine them, adding the syrup from the figs. Mix them gently. Serve in cocktail glasses.

Naturally non-astringent persimmons are preferred, but fully ripe formerly astringent fruit may be used. If the latter are used, lightly freeze them before cutting them into pieces.

Persimmon Fragaria

Place large, ripe, chilled persimmons, with stems removed, stem ends down and slice enough off the top to scoop out the center. Fill the center with cold sliced strawberries. Garnish the top with a large, whole strawberry.

Just before serving sprinkle the top with a little confectioners' sugar and garnish the plate alongside the persimmons with sprigs of green, such as mint or cress. Serve on individual plates.

Persimmon Repast

Place persimmons stem end down and partially cut them into sections so that the sections may be partially separated. Remove a small portion of the pulp and seeds. Pour a small quantity of saki, or other wine into the cavity where the pulp was removed. Fill the cavity with a whipped topping and a maraschino cherry. Serve with a wedge of lemon or lime.

Persimmon Russe

10 smallish, ripe persimmons
2 ounces of caviar
Sprigs of Rocket salad or other cress

Remove the stems, wash and cut the persimmons in halves, top to bottom, scoop out a small portion of the persimmon centers, being careful to get all of the seeds. These are large and readily seen. Fill the cavity with caviar. If the persimmons are too soft to halve and scoop out, lightly freeze them before cutting them.

Add a sprig of Rocket Salad, a Eurasian cress now also growing in the northern United States and southern Canada, or use one of the other cresses. Garnish the platter with a ring of cress and serve with your favorite dressing, such as Salad Dressing Russe.

Persimmon Star

Select the ripe fruit with a bright color, one per serving. Chill. Remove the stems and place persimmons, stem end down, making several cuts from the tip of the fruit to within about one-half inch of the stem end, without completely severing the wedge-shape pieces from each other. Peel back the wedge-shaped points, like the points of a star. Remove any seeds. Place a large whole strawberry in the center of the star. Garnish with green, preferably mint, and serve with a spoon.

SOUPS

"Soups of the evening, beautiful soups!"
—Lewis Carroll, *Alice in Wonderland*

Soups probably are almost as ancient as the culinary arts themselves. Their origin is lost in antiquity. They are so old they have no known beginning. Yet with their ancient and venerable history, here is something new in soup. Persimmon Soup!!!

Persimmon soups are easily made, delicious, and immediately become a conversation piece.

These are but two examples of what can be done with persimmons in a soup. The creative cook and hostess can expand on these recipes to limitless culinary horizons. We encourage them to do so.

Cream of Persimmon Soup

1 tablespoon butter
1 teaspoon sugar
½ teaspoon salt
4 tablespoons flour
1 cup milk, warm
1 cup light cream
1 cup persimmon pulp

Combine the butter, sugar, salt, and flour. Mix and heat, stirring to make a smooth paste. Slowly add the warm milk, stirring constantly until it thickens. Add the cream slowly, while stirring until it is smooth. Add the persimmon pulp, stirring until well-blended. Serve hot or cold.

About an ounce of California muscatel wine, added to the above recipe, just before serving, will give it a delicious persimmon-wine flavor.

Persimmon Soup

½ cup water
1 tablespoon flour
2 teaspoons sugar
¼ teaspoon salt
2 teaspoons lemon juice
¼ cup dry white wine
1 cup persimmon pulp

Add enough water to the flour to make a smooth paste, then slowly add the remaining water, stirring until smooth. Add the sugar and salt. Heat, stirring constantly, until desired thickness is reached, and then add the lemon juice, wine and persimmon pulp, in the order given. Stir 'till smooth. If desired, a small lump of butter or margarine may be added. If a sweet wine is used instead of the dry wine, delete the sugar. Serve with or without crackers.

This soup may be served as a dessert, as is done with fruit soups in Scandinavia, or as a chilled prelude to the entree, as is done in Germany. In either event, a dab of whipped cream, or one of the whipped toppings now available, may be desired for added attractiveness and a bit of additional flavor.

SALADS and SALAD DRESSINGS

As most American housewives know, fruit salads may be made with almost any fruit or combinations of fruits. Persimmons are no exception. Salads may be served at any meal, although we generally do not associate them with breakfast, but if you have a strong desire for persimmons, they too may be had for breakfast, although you may prefer them with your cereal. Salads, of course, are most attractive when garnished, and persimmons garnish beautifully with greens, such as lettuce, endive, cress, mint, romaine, and even parsley and spinach have been used. In the matter of garnishing, the authors prefer to defer to the housewife, the hostess or salad chef, and their preferences.

Some people think that land cress does something for persimmons that watercress does not. Perhaps. But only once do the authors suggest a specific cress—Rocket cress with Persimmon Russe, a persimmon-caviar appetizer. Even in this recipe the authors suggest a wider latitude in the choice of greens for garnishing than just Rocket cress.

Our deference to Rocket cress in Persimmon Russe is based on several reasons. First, Russia is where salads are said to have originated. Second, Rocket cress *(Barbarea vulgaris)* is native to Russia, along with some other countries in nearby Europe and Asia. It now also is found in southern Canada and the northern tier of states in the United States. And third, the word Rocket is timely and primarily associated with the Russians and ourselves.

Molded Salads

Diced, sliced, or wedges of oriental persimmon lend themselves beautifully to molded salads. The firm-ripe naturally non-astringent oriental persimmon varieties are best for cut pieces for they hold their shape. If persimmon pulp is used the American persimmons or oriental persimmon, ripened to the point where they are free from astringency may be used, depending on individual taste and availability. If the persimmons appear too soft to dice, slice or wedge; lightly freeze them before cutting into desired pieces. Seeds should be removed from all pieces.

Gourmet Persimmon Salad

2 packages lemon gelatin
2 cups grapefruit juice, heated
2 cups persimmon pulp
¼ cup slivered candied ginger
1 cup chopped walnuts
3 ounces softened cream cheese

Dissolve the gelatine in the grapefruit juice, then blend in the cream cheese. Add the nuts and ginger to the persimmon pulp and combine the two mixtures. Pour into an oiled two quart mold. Chill. Serve with sherry cream. Serves 10.

Jellied Persimmon Salad

1½ cups persimmon pulp
1 package lemon flavor gelatin
1 cup drained, crushed pineapple
Syrup from above pineapple

Add sufficient water to the pineapple syrup to make 1½ cups of liquid. Heat the liquid and dissolve the lemon gelatin in it. Cool until slightly thickened, then fold in the fruit. Chill in mold. Serve on lettuce, with pieces of orange or grapefruit and a fruit dressing.

Oriental Salad

1 package (3 oz.) cream cheese
1 cup persimmon pulp
⅛ teaspoon salt
1 cup whipped cream
½ cup chopped blanched almonds
¼ cup chopped kumquats
¼ cup chopped dates
¼ cup chopped maraschino cherries
¼ cup crushed pineapple
1 tablespoon ground ginger

Blend the cheese and persimmon pulp, then add the salt. Fold in the whipped cream, fruits and ginger. Chill in mold until firm. Unmold and serve on lettuce with almonds sprinkled on top. Serves eight.

Persimmon-Gelatin Salad

2 large persimmons
1 cup grapefruit juice
1 tablespoon gelatin
1 cup pineapple juice
1 large avocado, diced
2 tablespoons sugar
½ cup blanched, chopped almonds

Mix the juices and dissolve the sugar in them. Add the gelatin and let set for several minutes, then heat sufficiently to dissolve the gelatin. Allow to cool, then add the persimmons, cut in sections, avocado and nuts. If persimmon is too soft, lightly freeze before cutting. Decorate the mold with a border of marshmallow. Chill. Unmold and serve.

Persimmon Ring

½ teaspoon plain gelatin
¼ cup water
1 package lemon gelatin
¾ cup hot orange juice
1 cup cold orange juice
1½ teaspoons lemon juice
½ teaspoon salt
1½ cups persimmon pulp

Soak the plain gelatin in the water for five minutes. Dissolve the lemon gelatin in hot orange juice, adding the plain soaked gelatin. Be sure the plain gelatin is completely dissolved, then add the remaining fruit juices and salt. Mix. Chill to jelly-like consistency. Fold in the persimmon pulp and pour into a ring mold. Unmold, garnish with greens and serve with mayonnaise. Serves eight.

UN-MOLDED SALADS

There are an unlimited variety of unmolded persimmon salads possible depending on the other food items available to combine with the persimmons and the imagination of the salad maker. We list several dozen, and these are but samples of what may be done with persimmons.

These salads are quickly and easily made, appetizing in appearance and appealing to the taste. For those who count calories, they may be made with low calorie dressings and their calorie count will be quite surprisingly low.

Autumn Fruit Plate

Arrange banana or guava sections on salad plates with quartered, unpeeled persimmons, strips of avocado, peeled Persian melon pieces and purple grapes around a mound of cottage cheese mixed with chopped dates, nuts and persimmon pulp. Garnish with green if desired.

Cathay Persimmon Salad

4 large oriental persimmons
1 #2 can sliced pineapple
1 bunch watercress or romaine
Tart French sauce

Place chilled pineapple slice on individual salad plate. Arrange ½ of a persimmon, cut petal fashion, over each slice. Garnish with several sprigs of crisp cress or romaine. Serve with dressing. Serves 8.

Cherry 'n Cheese Salad

4 oriental persimmons
1 package cream cheese
1 cup blanched almonds
1 cup maraschino cherries
6 tablespoons whipped cream
¾ cup mayonnaise

Peel and cut the persimmons into half-inch cubes. Finely chop the almonds and divide them into three portions. Blend the cheese and one portion of the almonds and mold this mixture into small balls. Roll the small balls in the second portion of chopped almonds, coating them well. Place the cheese balls, cherries and persimmon cubes on a bed of endive or lettuce on individual salad plates. Combine the whipped cream and mayonnaise and top the salad with it. Sprinkle the remaining third of chopped almonds over the mayonnaise topped salad. Chill and serve to 6.

Christmas Balls Salad

Peel and remove seeds from several persimmons. Mash persimmons and enough cream cheese to make a firm mixture. Shape the mixture into small balls. Dip the balls into lemon juice and in finely shredded green lettuce or cress. Serve with red maraschino cherries.

Chutney-Persimmon Salad

Arrange thin slices of orange and persimmon chunks on cress. Serve with a dressing to which chutney has been added. Either persimmon chutney, the recipe which is listed under Persimmon Chutney, or the chutney available in grocery stores may be used.

If the persimmons are too soft to cut into chunks, lightly freeze them before cutting. Any seeds, if present, should be removed when you are cutting them. This applies in any of these recipes.

Copacabana Salad

3 oriental persimmons
1 avocado
3 naval oranges
Lemon Juice
French Dressing
Crisp salad greens
1 can pineapple chunks

Lightly freeze, then cut persimmons into wedge-shaped pieces and remove any seeds. Peel the oranges and cut them into neat sections. Peel the avocado and slice it lengthwise. Sprinkle the avocado with lemon juice. Drain the pineapple chunks. Arrange the fruit on a bed of salad greens and sprinkle with French dressing. Chill and serve.

Dieters' Delight

Arrange slices of cucumber, very thin slices of avocado, with slices of lightly frozen persimmon on crisp lettuce on individual salad plates. Garnish with wedges of lemon or lime, or this may be served with your favorite dietary dressing.

Exotic Fruit Salad

1 pomelo (grapefruit)
1 cup sour cream
1 avocado
Juice of ½ lemon
2 oriental persimmons
1 pomegranate

Peel and remove the membranes from the flesh of the pomelo and break it into small pieces. Mix them with the sour cream. Cut the avocado into eight sections and sprinkle them with lemon juice. Arrange wedges of lightly frozen persimmon alternately with wedges of avocado around the sour cream mixture. Place pieces of pomegranate in the center. Serve this chilled. Serves eight.

Florida Fruit Salad

Cut firm-ripe naturally non-astringent (or lightly frozen soft-ripe) persimmons lengthwise almost to the base and insert slices of peeled orange and avocado in the cuts. Serve on individual plates garnished with greens. Serve with your favorite salad dressing.

Mango, papaya, ladyfinger or apple bananas, or other sub-tropical fruits found in Florida may also be added to this salad, arranging in small diced pieces on the greens around the persimmon.

Frozen Delight

Dice frozen or very cold firm-ripe naturally non-astringent oriental persimmons. Mix the persimmon cubes with drained pineapple chunks and slices of banana. Serve on individual salad plates on a bed of lettuce. Top with your favorite salad dressing. Garnish with a maraschino cherry.

Fruit Salad Supreme

3 ripe persimmons
1 ripe avocado
Chicory or escarole
French dressing
2 cups seedless grapes

Cut the chicory, or escarole into pieces about 1½ inches long. Add the grapes and sliced avocado with some French dressing. Toss them lightly. Place on lettuce on individual salad plates and decorate the edges of the plates with slices of lightly frozen persimmons cut into half crescent shape. Chill thoroughly before serving.

Fruit ’n Cheese Salad

6 oriental persimmons
1 avocado
3 grapefruit
½ cup grated cheese

Peel the lightly frozen persimmons and cut them into sections, removing any seed present. Peel and section the grapefruit. Peel and slice the avocado, dipping the pieces into grapefruit juice saved in sectioning that fruit. Arrange the fruit on salad greens on individual plates. Sprinkle with grated cheese. Serves six.

Green ’n Gold Salad

Cut firm-ripe naturally non-astringent, or frozen, oriental persimmons into thin slices, removing any seeds. Peel and slice an orange into thin slices, crosswise. Arrange the slices in a circle, partially covering each slice with the following slice. Serve garnished with thin slices of avocado and mint, and your favorite dressing.

Marinated Persimmon Salad

1 oriental persimmon
2 medium-sized grapefruit
1 avocado
Lettuce

Peel the grapefruit, including the thin membrances directly beneath the heavy skin with a very sharp knife. Remove the sections carefully. Peel the avocado, remove the seed and slice into thin slices. Marinate both fruits in French dressing. Chill. Before serving arrange the drained marinated fruit pieces on lettuce leaves with a wedge of peeled, firm-ripe non-astringent, or lightly frozen soft-ripe, persimmon on top of each salad. Serve immediately. Makes five servings.

Persimmons Filled with Fruit I

3 oriental persimmons
⅓ cup lemon juice
⅓ cup blue grapes
⅓ cup sugar
1½ cups diced orange
1½ cups seedless grapes, halved
6 lettuce leaves

If persimmons have caps, such as variety ‘Tamopan’, cut the persimmon in two at the constriction. If other varieties are used, remove the stem, turn it upside-down and sever off enough of the tip, so that the fruit can be hollowed out. If ‘Tamopan’ is used leave the stem on and hollow it out from the top. Remove any seeds from the fruit. Reserve the persimmon shells. Dissolve the sugar in the lemon juice, then add the persimmon pulp, stirring. Add the diced orange and grape halves. Mix well. Chill. Fill the persimmon shells with the chilled fruit mixture. Arrange on lettuce leaves and decorate with the blue grapes. Place the ‘Tamopan’ top in place, or top with a maraschino cherry. Serves three.

Persimmons Filled with Fruit II

1 oriental persimmon
3 chunks pineapple (canned)
3 large strawberries, sliced
2 lettuce leaves
1 teaspoon wine (optional)

If the persimmon is the variety ‘Tamopan’ or is similarly capped, or if it is acorn-shaped, such as the ‘Hachiya,’ which is common on the market, hollow out as outlined in the preceding recipe. If the persimmon is tomato-shaped, remove the stem and hollow it out from the top. Remove any seeds present and reserve the persimmon shells. Mix the pulp with the pineapple chunks and sliced strawberries. Chill all the ingredients, pulp mixture, persimmon shells and lettuce leaves. Just before serving fill the persimmon shells with the fruit mixture, place on lettuce leaves on salad plate. Serve.

Pan-Pacific Fruit Salad

Slice a peeled, or unpeeled apple into thin, lengthwise slices. Peel an avocado and slice lengthwise also. Marinate both fruits in mayonnaise, or in your favorite dressing, for about half an hour. Place slices alternately with persimmon slices, sliced lengthwise, on endive on individual salad plates.

If naturally non-astringent persimmons—such as ‘Fuyu’, Jiro’, Suruga’, or ‘Wasefuyu’ are used they slice readily when firm-ripe, but if soft-ripe persimmons are used lightly freeze them before slicing.

Pers-Avo Salad

1 persimmon peeled
1 avocado, peeled
¼ cup Master salad dressing
Lettuce leaves

Cut the persimmon into halves and place on a bed of lettuce leaves on individual salad plates. Surround the persimmon half with thin slices of peeled avocado. Spoon dressing on top. Serve with soft Camembert Cheese.

Persimmon Salad Candide

Cut firm-ripe naturally non-astringent oriental persimmons into half inch thick slices, remove seeds, and arrange the slices on a bed of crisp lettuce. If naturally non-astringent persimmons are not available, lightly freeze soft-ripe persimmons and slice, then arrange while still frozen.

Persimmon-Fig-Avocado Salad

1 can figs. (1 pound)
1 avocado
2 persimmons
Lettuce
Dressing

Peel the fresh fruit. Cut all three fruits into pieces, let the figs drain well. Combine the three fruits with a small quantity of your favorite dressing. Mix them gently. Spoon the mixed fruit on a bed of lettuce on individual salad plates.

If persimmons are too soft for easy slicing, lightly freeze them before cutting into pieces. Cut while still frozen.

Persimmon 'n Greens Salad

Arrange endive or lettuce leaves and cress in a salad bowl. Cut the persimmons in half and scoop out the jelly-like pulp onto the bed of greens. Remove any seeds present; they are large, brown, hard. Serve with a French dressing sweetened with honey, or a honey-cream dressing.

Persimmon-Horseradish Salad

3 oriental persimmon
½ cup whipped cream
Dash of paprika
¼ teaspoon salt
½ tablespoon horseradish

Cut the chilled, or lightly frozen persimmons in half and place them on individual salad plates garnished with lettuce. Whip the cream and add horseradish dressing on the persimmons and sprinkle with paprika. Serves six.

Persimmon Nut Salad

Shred frozen persimmons, or firm-ripe naturally non-astringent oriental persimmons and mix with shredded coconut, pieces of walnut, almonds and pecans. Serve garnished with greens.

Cut the persimmons in half before shredding and remove the seeds. These are large, brown hard.

Persimmon Petals Salad

Allow one persimmon for each serving. Thoroughly chill, or lightly freeze, the fruit, then with a sharp knife, cut each persimmon into five sections from tip to near the stem end, but not completely severed. Carefully turn the sections back to look like flower petals. Scoop out some of the pulp from the center and replace it with seasoned cream cheese or cottage cheese. Sprinkle cheese with finely chopped nuts and a dash of paprika over the top. Serve on lettuce with your favorite dressing.

Persimmon Pistachio Salad

Persimmons
Avocado
Romaine Lettuce
Oranges
Pistachio nuts

Cut firm-ripe naturally non-astringent, or light frozen soft-ripe, oriental persimmons into sections, removing the seeds. Peel and slice the avocado into thin sections. Peel the orange and cut into sections. Arrange them attractively on a bed of Romaine. Sprinkle pistachio nuts on top.

Persimmon Poinsettia

Persimmons
Avocado
Cream Cheese
Lettuce
Sugar decorating beads

Allow one persimmon for each serving. Thoroughly chill, or lightly freeze them, then with a sharp knife, cut each into five sections from the tip to near the stem end, but not completely severed. Carefully fold these sections back so that the persimmon resembles a flower. Place each persimmon poinsettia on lettuce on individual salad plates. Garnish around the edges with thin slices of avocado. Garnish the flower with red and green decorative candy beads. Serve with French dressing.

Persimmon Tulips

6 ripe persimmons
2 heads of lettuce
¾ cup French, or your favorite, dressing

Remove the stems from the persimmons and cut the lightly frozen fruit into six sections, leaving the sections connected at the stem ends. Carefully fold the sections back, like a tulip opening, without breaking their center connection. Cover each tulip center with your favorite dressing.

Royal Persimmon Salad

Remove the stems from the persimmons and cut the lightly frozen fruit into six sections—leaving the sections connected at the stem ends. Arrange on a platter of salad greens. Place sections of grapefruit, orange and slices of avocado, with red-skinned apple slices between the persimmon sections. Garnish with red and green maraschino cherries and with your favorite dressing.

Simplicity Persimmon Salad

2 oriental persimmons
1 large grapefruit
1 pomegranate
Salad greens
Cream dressing

Peel and cut the grapefruit into sections. Peel the persimmons and cut them into sections as large as the grapefruit sections, if possible. Cut and remove the segments from the pomegranate. Place salad greens on four individual salad plates. Arrange the persimmon and grapefruit sections on the greens and sprinkle them with pomegranate segments.

If the persimmons are soft-ripe and difficult to cut into sections, lightly freeze them first. Remove seeds from sections. Serve with a cream dressing.

Sour Cream Fruit Salad

Alternate crosswise slices of firm-ripe naturally non-astringent or lightly frozen soft-ripe, oriental persimmons with crosswise slices of a peeled naval orange, overlapping the slices to form a circle. Fill the center with diced fresh mango. Garnish with greens and serve with sour cream or with your favorite salad dressing.

Sweet Green Salad

8 cups mixed salad greens
1 persimmon, sliced
1 avocado, peeled, sliced
Honey dressing

Toss salad greens to mix them well, then place them in a large salad bowl. Arrange the persimmon and avocado slices attractively on the bed of greens. Drip honey dressing over the salad. Chill and serve.

If the persimmon is difficult to slice, lightly freeze it first. Remove the large brown seeds from the persimmon, if any are present.

Three "Ps" Salad

1 persimmon
1 ("pear") avocado
1 Bartlett pear
Lettuce leaves
Salad dressing

Peel and slice the fruits. Marinate the Bartlett pear in the salad dressing. Arrange the fruit attractively on lettuce on individual salad plates. Top with salad dressing to taste.

If the persimmon is difficult to slice, then lightly freeze first.

Tutti-Frutti Salad

Arrange pineapple slices on individual salad plates. Cut firm-ripe naturally non-astringent *or* lightly frozen soft-ripe astringent oriental persimmons in half crosswise, removing all seeds present. Partially cut, but do not completely sever each half into four or more sections. Place a Honeydew melon ball in the center of each fruit 'half' and slices of strawberries and halves of maraschino cherries between the opened sections. Place the persimmon half—with its fruits—on the slice of pineapple and garnish with cress. Serve with your favorite dressing.

Yogurt Persimmon Salad

Cut lightly frozen soft-ripe, naturally non-astringent, oriental persimmon into half-inch thick slices, removing any seeds present. Serve garnished with mint and vanilla yogurt, or the yogurt flavor of your choice.

SALAD DRESSINGS

The first salad dressing recipes listed, do not contain persimmon pulp. These salad dressings are supplementary recipes, complementing the persimmon salads given. Only those salad dressings called for in the persimmon salad recipes, in this book, are listed. Your favorite salad dressing may also be used with any of the persimmon salads, if you prefer.

The salad dressings containing persimmon pulp FOLLOW immediately after the other salad dressings. The persimmon pulp salad dressings may be used on other than persimmon salads, BUT if you, the housewife, salad chef or hostess WISH to use them on persimmon salads, that too is permissible.

Cream Dressing

1 cup whipped cream
1 cup mayonnaise

Blend the two until they are smooth.

French Dressing

1 cup olive or salad oil
¼ cup vinegar
½ teaspoon salt
¼ teaspoon white pepper
2 tablespoons chopped parsley
Pinch of black pepper

Combine all the ingredients in a container that may be closed tightly. Close tightly and then shake thoroughly.

Fruit Dressing

1 cup olive or salad oil
½ teaspoon salt
¼ teaspoon white pepper
Dash of black pepper
2 tablespoons lemon juice
2 tablespoons lime juice
2 tablespoons orange juice
2 tablespoons pineapple juice

Combine all the ingredients in a container that may be closed tightly. Close it tightly and then shake thoroughly.

Honey Dressing

½ cup honey
½ cup lime juice
Pinch of black pepper

Combine all the ingredients in a container which may be closed tightly. Close it tightly and then shake well.

Honey-Cream Dressing

¼ cup honey
½ cup whipped cream
1 tablespoon lime juice
½ cup mayonnaise

Combine all the ingredients in a container which may be closed tightly. Close it tightly and then shake well.

Lemon Dressing

1 cup olive or salad oil
½ teaspoon salt
½ cup lemon juice
Pinch of pepper
2 tablespoons sugar

Combine all the ingredients in a container that may be closed tightly. Close it tightly and then shake well.

Master Salad Dressing

1 cup commercial sour cream
¼ cup white vinegar
3 teaspoons sugar
1½ teaspoon salt
1 teaspoon celery seed
½ teaspoon paprika
¼ teaspoon dry mustard
Garlic powder, to taste

Put the ingredients in a blender container. Cover and blend until smooth. Yield: about 1½ cups.

Salad Dressing Russe

⅔ cup olive oil
⅓ cup white vinegar
1 teaspoon salt
Dash of paprika
¼ cup Worcestershire Sauce
¼ cup chili sauce
¼ teaspoon white pepper
¼ cup chopped cress

Combine all the ingredients in a glass jar or other container that may be closed tightly. Cover the container and shake until all the ingredients are well blended. To keep the cress crisp, wash it, let it drain almost dry and refrigerate until just before chopping, mixing and serving.

Dressings Containing Persimmons

These dressing recipes differ from the other dressing recipes in this book in that these recipes contain persimmon pulp, whereas the other dressings do not. The dressings may be used interchangeably, depending on the taste of the consumer.

Dressing Orientale

1 cup cottage cheese
1 teaspoon honey
⅛ teaspoon salt
Onion salt
½ cup orange juice
1 tablespoon lemon juice
½ cup persimmon pulp
1 tablespoon poppy seed

Beat or blend the cheese until it is smooth, then add the honey, salt, orange and lemon juices. Mix well. Then add the poppy seeds and persimmon pulp, stirring it well. Finally, add the onion salt to suit individual taste, mixing it in well. Yield: About two cups.

Persimmon-Horseradish Dressing

Ground horseradish mixed with persimmon pulp makes an excellent dressing for lettuce, endive and many other dishes. Combine the two ingredients in proportions suitable to the individual taste. Add horseradish to persimmon pulp in small quantities, until sufficient "bite" for your individual preference.

Persimmon Mayonnaise Dressing

Mix persimmon pulp with an equal amount of mayonnaise or other dressing. Use this dressing as you would mayonnaise or other dressing had you not added the persimmon pulp. Make fresh as requried.

Persimmon Puree Dressing

1 small package cream cheese
⅓ cup orange juice
1 tablespoon lemon juice
1 teaspoon honey
Pinch of salt
½ cup persimmon pulp

Cream the cream cheese, then add orange juice, lemon juice, honey and the salt. With electric mixer beat in the persimmon pulp.

ENTREES

Entrees are a somewhat confused and confusing category of dishes, or of recipes for dishes. To the French they are a dish served between the chief courses, while to the British they are elaborate dishes served before the roast. In American hotels and restaurants the entrees usually are meat dishes other than roasts, but they may be meat substitutes, as macaroni and cheese.

Our entree recipes do nothing to clarify the confusion, except to indicate that the term may be used to cover a wide latitude of dishes, and that the housewife or chef is not bound by convention.

While there is a paucity of persimmon entrees, this need not be so. Again we encourage the housewife and chef to experiment with the new and try the novel. They may well be creators of culinary masterpieces.

Pork with Persimmons

⅔ pound persimmons	3 dried mushrooms
1 pound Pork tenderloin	4 tablespoons vinegar
½ pound bean sprouts	Salt
3 ounces carrots	⅔ tablespoon sugar

Monosodium glutamate (opt.)

Cook the bean sprouts until they are tender, then drain. Cut carrots into two-inch-long strips, salt them and allow them to stand until softened. Soften the mushrooms in water and then cut them into pieces. Combine beansprouts, carrots and one tablespoon vinegar. Mix them well and drain off excess liquid. Cut pork into two-inch-thick slices, place in boiling water, boil until done. Peel firm-ripe non-astringent persimmons, remove any seeds. Grate persimmons into bowl. Add mushrooms, 1 teaspoon salt, sugar and monosodium glutamate to the persimmons. Mix all ingredients well then serve. This serves four.

With exception of monosodium glutamate, which is optional, this could be an oriental recipe. Is it oriental? The monosodium glutamate makes it as inscrutable as the proverbial oriental countenance. Who knows?

'Simmon Kebob

Shish kebob in the anglo-Indian languages means a dish of kebobs broiled or roasted on a skewer. The kebobs usually are bite-size pieces of meat, sometimes with tomato, onion, green pepper, etc. The meat generally is lamb or mutton, but in the East, where kebobs originated, we suspect that time-worn and weary camel sometimes also wind up on a skewer, as of course, do goats.

What does all this have to do with 'Simmon Kebob? It only shows that there are no absolute rules for making kebobs. We suggest that you try the new and novel 'Simmon Kebobs.

Skewer bite-size pieces of firm-ripe, naturally non-astringent persimmon with pieces of orange, melon, apple, pineapple, peach, banana, or such other fruit as you may like and have available, at your next cook-out or outdoors party, which you have.

If you feel that a kebob must be broiled, marinate the fruit for about 30 minutes in:

1 cup grapefruit juice	½ cup honey

2 tablespoons Cointreau

Mix these ingredients, soak the pre-skewered fruit, then broil for about five minutes, basting often. Serve hot.

If you are a gastronomic purist and feel that kebobs must have meat, broil bite size pieces of sausage, tenderloin, pork, even camel, if you have it, and skewer it with the fruit.

It will be something different and we suspect that you'll be pleasantly surprised at the kebobs' reception by your guests.

" 'Oh! If you are a real purist, it might be well to remember that Allah frowns on Cointreau (alcohol) and pork and pork sausage.' "

BREADS

"Here with a Loaf of Bread beneath the Bough,
A Flask of Wine, a Book of Verse—and Thou
Beside me singing in the Wilderness—
And Wilderness is Paradise enow."

—Edward Fitzgerald translation,
Rubaiyat of Omar Khayyam*

The Loaf of Bread, the Bough and the Flask of Wine might have been persimmon, and the Persians known this delectable fruit, or did they? With persimmons and Thou, it can be Heavenly, even now!!

*This is from Fitzgerald's first version, 1859. More familiar to modern readers is his fourth (1879) version, as follows:

A book of Verses underneath the Bough,
A Jug of Wine, a Loaf of Bread—and Thou
Beside me singing in the Wilderness—
Oh, Wilderness were Paradise enow!

—J. C. McDaniel

Granny's Soul Food

1 cup sugar
½ cup shortening
2 eggs
1 cup persimmon pulp
1¾ cups pre-sifted flour
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon soda

Cream the sugar and shortening, then add eggs and beat well. Add the persimmon pulp to sugar-shortening-egg mixture and mix well. Add sifted dry ingredients, mixing well. Bake in three loaf pans, well greased; or in two greased 2x8x10 inch pans. Bake at 350°F., for about 45 minutes.

Mary's Persimmon Bread

4 cups flour
2 teaspoons soda
2 cups persimmon pulp
1 teaspoon salt
2 cups sugar
1 cup shortening
2 eggs
½ cup nuts, if desired.

Sift flour, soda and salt together. Beat sugar and shortening until light, then add eggs and beat well. Add persimmon pulp to sugar-shortening-egg mixture and mix well. Add sifted dry ingredients, mixing well. Bake in three loaf pans, well greased; or in two greased 2x8x10 inch pans. Bake at 350°F., for about 45 minutes.

This bread may also be baked in muffin tins and the product used as tea cakes. It is most delicious when hot, but they may also be served cold. They may be topped with whipped cream, or any other desired topping.

Persimmon-Cranberry Bread

1 package prepared Cranberry Bread Mix
¾ cup persimmon pulp
1 egg
¼ cup water

Combine all the ingredients and mix until they are dispersed well and moistened. Pour into a greased and floured 8x4 inch pan or 9x5 inch loaf pan. Bake at 350°F., for 50 to 60 minutes, or until a cake tester inserted into the center of the loaf comes out clean. Serve hot or cold.

Persimmon-Nut Bread

1 cup sugar
¾ cup margarine
2 eggs, well beaten
2 cups sifted flour
1 teaspoon soda
1 cup persimmon pulp
½ cup chopped nuts

Cream the sugar and margarine, then add the well-beaten eggs. Sift the flour and soda together. Add the flour-soda mixture to the creamed sugar mixture, mixing well. Then add the persimmon pulp and nuts and stir into a very stiff batter. Line two small oblong loaf pans with waxed paper and place half of the batter in each. Bake about an hour at 325°F. Serve hot or cold, with or without a sauce. Black walnuts, butternuts, hickory nuts, pecans or English walnuts may be used, depending on taste and availability.

Persimmon-Raisin Bread

⅓ cup shortening
1⅓ cups sugar
2 eggs
⅓ cup water
1 cup persimmon pulp
1⅔ cups flour
1 teaspoon soda
¾ teaspoon salt
¼ teaspoon baking powder
⅓ cup raisins

Cream the shortening and sugar, add the eggs, persimmon pulp and water. Sift dry ingredients together and blend them with the creamed shortening mixture. Stir in the raisins. Pour batter into a well-greased 9x5x3 inch loaf pan. Bake 65 to 70 minutes at 350°F. Dates may be substituted for the raisins and one third cup chopped nuts may be added if desired.

DOUGHNUTS

The making of doughnuts, per se, does not require persimmons. Doughnut recipes, like pie crusts, and several other types of recipes, in this book, are adjuncts to persimmon recipes. They may be used with persimmons.

Doughnuts may be filled with persimmon jam or sweetened persimmon pulp.

Persimmon Doughnuts

When the doughnuts are sufficiently cool to handle, if they are without holes, if a cake decorator is available, persimmon pulp or 'simmon jelly may be injected into them, or they may be cut in half and the jam or sweetened pulp placed in the middle and the two pieces reassembled, like a sandwich.

A heaped teaspoon of jam is about the right amount. The jam may be persimmon jam, or any combination of jams, or jams and persimmon pulp, or sweetened persimmon pulp.

If the doughnuts have holes a persimmon topping may be best, although they too may be injected with a small quantity of jam, if care is exercised, or they may be cut in half and jam spread over one side and doughnut reassembled.

Packaged, prepared and precut refrigerator doughnuts, similar to the prepackaged refrigerated biscuit doughs, are available at some markets. The simplifies the making of doughnuts. They need only be fried and persimmon applied for a most tasty bite.

Persimmon Doughnuts I

1 cup milk	3 tablespoons butter
1 cake yeast	2 tablespoons shortening
¼ cup lukewarm water	1 cup light brown sugar
1 teaspoon salt	2 eggs
3½ cups all-purpose flour	1 teaspoon nutmeg (opt.)

Scald the milk and cool to lukewarm in a large bowl. Sprinkle or crumble the yeast into the lukewarm water, stirring until dissolved. Add the yeast mixture to the milk, then add 1½ cups flour, to which the salt and 1 tablespoon sugar have been added. Beat with egg beater, or electric mixer. Cover with a clean cloth and let rise in a warm place about 1 hour.

In a small mixing bowl cream the shortening and the remaining sugar, egg and nutmeg; if desired. Beat into yeast mixture, then beat in the remaining flour. Place in a well-greased bowl. Brush with salad oil. Cover with cloth, place in warm place, as before, and let rise to double its bulk.

Turn out onto floured board. Roll out about ½ inch thick. Cut with floured biscuit cutter into 2½ inch rounds. Arrange on floured board, cover with cloth and let rise for about one hour.

Fry in fat or salad oil about 1½ inches deep heated to 370°F., on deep fat frying thermometer, or until square of day-old bread browns in 60 seconds. Fry only as many at one time as will float easily in the fat. As soon as doughnuts rise to the surface turn them with a long-handled perforated spoon or turn-over. Turn over until both sides are brown. Remove, drain off the excess fat over the deep-fryer and place them on paper towels to absorb still more of the fat.

If the doughnuts are square or pillow-shaped they are easily injected with persimmon jam if a cake decorator set with an injector tip is available. About two teaspoons of persimmon jam per doughnut is sufficient. If the doughnut has a center hole, or no injector is available, cut the doughnut in half and spread persimmon jam on cut surfaces and reassemble doughnuts. They may be injected while hot or cold, and they may be cut in half if knife is real sharp, while still hot, the persimmon jam spread over cut surfaces and then doughnut reassembled.

If neither injecting not cutting is practical or desirable, persimmon topping may be used on the doughnuts, or the topping may be used also with the injected or cut and reassembled doughnuts.

Persimmon Doughnuts II

1 cup milk	3 tablespoons butter or margarine
1 cake yeast	¾ cup granulated sugar
¼ cup lukewarm water	1 egg
1 tablespoon sugar	1 teaspoon salt
1½ cups sifted all-purpose flour	3 cups sifted all-purpose flour

1 teaspoon nutmeg (optional)

Scald the milk, then cool it to lukewarm in a large bowl. (Use large electric food mixing bowl, if available). Dissolve yeast in lukewarm water. Add the yeast water to the milk, then add 1½ cups sifted flour, to which salt and tablespoon of sugar have been added. Beat yeast-milk-flour mixture with egg beater or an electric mixer until well mixed. After beating cover with a clean cloth. Let it rise in a warm place for about an hour.

In a small mixing bowl, with mixer at medium speed, or with an appropriate hand beater, cream shortening and remaining sugar, the egg and the spice; if desired. Beat this mixture into the earlier made yeast mixture. Then beat in the remaining flour. Place in a well-greased bowl. Brush with salad oil and cover the bowl with this clean cloth and place in a warm place as before. Let rise to double its bulk.

Turn the risen dough out onto a floured board and roll to about ½ inch thick. Cut into squares. Arrange the doughnuts on a floured board, cover with cloth and let rise for about an hour.

Fry in fat or salad oil about 1½ inches deep, heated to 370°F., or hot enough for a square of day-old bread to brown in 60 seconds. Fry only as many at one time as will float easily on the fat. As soon as the doughnuts rise to the surface turn them with a long-handled perforated spoon or turnover. Turn over until both sides are brown. Remove fried doughnuts from the fat, draining off excess fat over the deep fryer, then place them on paper towels to absorb more of the fat.

The persimmon jam and/or topping should be applied to the doughnuts as outlined under Persimmon Doughnuts I.

"Quickie" Persimmon Doughnuts

A quick way to make deep-fried doughnuts is to simply use a package of refrigerated pan-ready biscuits, frying them as one would a doughnut. See the instructions in the preceding recipe for frying and filling and/or topping with persimmon preparations.

MUFFINS

Any of the Persimmon Bread recipes may be used for making persimmon muffins. Simply fill the muffin tin depressions about two-thirds full with batter and bake until done.

The temperature should be the same as for the persimmon bread, but the baking time should be somewhat reduced, perhaps to as little as 15 minutes.

Frosty Persimmon-Nut Muffins

1 cup enriched cornmeal
½ cup sifted all-purpose flour
2½ teaspoons baking powder
¾ teaspoon salt
⅓ cup sugar
½ teaspoon cinnamon (opt.)
¼ teaspoon ginger (opt.)
⅛ teaspoon cloves (opt.)
¼ cup chopped pecans
⅔ cup persimmon pulp
1 egg, beaten
¾ cup milk
¼ cup vegetable oil
48 candy corns
Thin confectioners' frosting

Heat the oven to 425°F. Stir together the cornmeal, flour, baking powder, salt, sugar and spices in a medium-sized bowl. Then add the pecans, persimmon pulp, egg, milk and oil, in the order given. Stir only until the dry ingredients are well moistened.

Fill greased muffin cups ⅔ full. Bake in the pre-heated oven 20 to 25 minutes, or until golden brown. Glaze muffins with the frosting and decorate each muffin with four candy corns. Serve warm with butter. Makes 12.

PANCAKES

Any of the prepared pancake mixes currently on the market readily may adapt themselves to persimmon pancakes. Withhold about one-third of the milk until after the persimmon pulp is blended into the batter. The amount of the persimmon pulp may be varied to taste; but a tablespoon per each 5-inch pancake may be a good starting point. Then add milk to make batter fluid as you wish to have it.

Bake the pancakes in the usual manner.

Pulp from naturally non-astringent persimmons should be used with the pancake batter if available, otherwise use fully soft-ripe persimmon pulp.

Persimmon Griddlecakes

1 cup persimmon pulp
1 egg
1 cup flour
1 teaspoon baking powder
½ teaspoon soda
Enough milk for thin batter
2 tablespoons cooking oil

Sift all the dry ingredients together. Combine the oil, milk, egg and the persimmon pulp. Mix the two preparations, stirring well. Bake on a griddle and serve piping hot.

Pancakes Filled With Persimmons

3 eggs
1½ cups milk
½ teaspoon salt
1 tablespoon oil
1 cup whole wheat flour
1 tablespoon soy flour

Blend the eggs, milk, salt and oil in a blender. Sift flour into a bowl. Pour the liquid mixture over the flour mixture. Blend until it is smooth. The batter should be thin. Bake on a griddle. When pancake is done place a heaped tablespoon of fresh persimmon pulp in the center. Roll up and serve.

These pancakes may also be made with your favorite pancake recipe, provided the baked pancake is thin and will roll satisfactorily while hot!

While persimmons themselves are sweet, additional sugar may be sprinkled on the fruit and pancake before it is rolled, if desired!

CREAM PUFFS

There are prepared and packaged cream puff mixes now on the market. These mixes may be used for making persimmon cream puffs. Follow the baking instructions on the package. After they are baked and cooled, the puffs may be injected or cut in two with a very sharp knife and filled with a sweetened whipped cream-persimmon pulp mixture. Or use the Persimmon chiffon for a filling.

Persimmon Fries

1 cup flour
½ teaspoon salt
2 teaspoons baking powder
1 egg, beaten
½ cup milk
1 teaspoon Worcestershire Sauce
2 large oriental persimmons

Sieve the dry ingredients together. Combine the milk, egg and Worcestershire sauce. Stir the liquid mixture into the dry ingredients. Cut the firm-ripe naturally non-astringent, or lightly frozen soft-ripe persimmons into cubes. Dip cubes into batter and deep-fry in oil at 375°F., for about three minutes, or until brown. Serve hot with a lime-lemon dip or plain. This makes as many servings as there are persimmon pieces.

Persimmon Fritters

1 cup flour
1 teaspoon baking powder
¼ teaspoon salt
1 egg white
1 egg yolk
⅔ cup milk
1 teaspoon melted butter
3 large oriental persimmons

Sift the flour, baking powder and salt together. Beat the egg white until firm, and then gradually beat in the sugar until the mixture is stiff. Beat the egg yolk until it is thick and lemon-colored, then add the milk and butter to it. Combine the egg yolk and flour mixtures, then fold in the egg white. Heat the fat to 370°F., and test one fritter. If the batter does not cling together when it hits the fat add a small amount of flour.

Slice or dice the firm-ripe naturally non-astringent *or* lightly frozen soft-ripe persimmons and sprinkle them with confectioners' sugar. Dip the persimmon pieces into the batter and gently lower them into the fat and fry intil delicately brown. Remove the fried fritters from the fat, letting the excess fat drip off, then place them on paper towels to drain some more. Sprinkle with powdered sugar and serve hot.

Firm-ripe naturally non-astringent oriental persimmons lend themselves best to fritter-making.

Persimmon Gingerbread

⅓ cup shortening
⅓ cup sugar
1 egg
¾ cup sour milk, buttermilk or yogurt
⅔ cup dark molasses
¾ cup persimmon pulp
½ teaspoon soda
1 cup whole wheat flour
¼ cup powdered milk
½ cup wheat germ *or* wheat germ flour
3 teaspoons double-acting baking powder
1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon salt

Cream the shortening and sugar. Add egg, sour milk, molasses and persimmon pulp. Stir well. Sift the remaining dry ingredients together and add them to the moist mixture with no more than 20 strokes. Oil a ring mold or 8-inch square loaf pan and dust with flour. Pour the batter into the pan and bake at 350°F., for about 45 minutes. Be careful not to overbake. Serve with whipped cream or sauce.

DESSERTS AND DESSERT SAUCES

"The setting sun, and music at the close,
As the last taste of sweets, is sweetest last
Writ in remembrance, more than things long past."
—William Shakespeare, *KING RICHARD II*

Desserts are the dishes that most diners, from pre-adolescent junior, or the junior Miss to their elderly great-grandparents, look forward to with eager anticipation. The dessert can, if wisely selected by the hostess or housewife, add that final touch to a good meal to make it a great meal. Persimmons lend themselves well to desserts, making desserts that are tasty, a topic for good conversation and a meal long to be remembered by all that were fortunate enough to be able to partake of it.

Desserts, of course, are not only most excellent final courses for a meal, but ideal between-meal or bed-time snacks.

If you haven't tried a persimmon dessert at any of these daily opportunities you haven't done yourself justice. You have missed one of the better-tasting things in life. You wittingly, or unwittingly denied yourself a real treat. Be sure, at the very next opportunity to enjoy a persimmon dessert. You'll *never* regret it!

Old-Time Persimmon Cake

1 cup sugar
½ cup butter or margarine
2 eggs
1 cup persimmon pulp
2 cups sifted flour
3 teaspoons baking powder
¼ teaspoon soda
½ teaspoon salt

Cream the shortening and sugar, then add eggs and beat well. Add the persimmon pulp to the creamed mixture. Sift the dry ingredients together and then add them to the creamed mixture. Beat well. Pour into a greased pan and bake at 350°F., for about one hour.

Persimmon-Almond Cake

1¼ cups sugar
½ cup butter/margarine
2 eggs
2 cups cake flour
1½ teaspoons baking powder
¼ teaspoon salt
½ teaspoon soda
1 cup persimmon pulp
¼ cup sour milk or buttermilk
1 cup ground, unblanched almonds
Confectioners' sugar

Cream the shortening and sugar together until light and fluffy. Add eggs, one at a time, and beat until smooth. Sift the flour, baking powder, soda and salt together. Add the dry ingredients alternately with the persimmon pulp and sour milk to the creamed mixture, mixing until smooth. Stir in the nuts and pour into a greased 10-inch tube pan. Bake at 350°F., for about 50 minutes. Cool. Serve dusted with confectioners' sugar. Serves 12.

Persimmon Cake Colonne

- 3 tablespoons butter
- ¾ cup sugar, granulated
- 1 egg, well beaten
- 1¾ cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon soda
- ½ teaspoon salt
- ½ cup milk
- ¾ cup persimmon pulp
- Confectioners' sugar

Cream the shortening and granulated sugar, then add the egg. Sift the remaining dry ingredients together, except for Confectioners' sugar. Alternately add the milk and flour mixture to the creamed mixture. Beat well. Stir in the persimmon pulp. Pour the batter into a waxed paper lined pan. Sift the confectioners' sugar over the top and bake at 350°F., for 45 to 60 minutes. Makes one 8-inch cake.

Persimmon Spice Cake

To any large size, ready-mix spice cake, blend ½ teaspoon soda in the dry mixture. Decrease the quantity of water by one-half and add one cup of persimmon pulp. Mix according to the instructions on the cake package. A half-cup of chopped nuts may be added, folding them in the moist mixture if desired. Bake in a well-greased, floured pan at 350°F., for about 45 minutes. Allow cake to cool about 10 minutes before removing from the pan. Use a Bundt cake pan, if available, or your favorite cake pan. Dust cake with confectioners' sugar while still warm, or frost with your favorite frosting, or top with whipped cream.

Persimmon Fruit Cake

- 2 cups persimmon pulp
- 3 cups sugar
- 3 tablespoons butter or margarine
- 1 teaspoon salt
- 3 teaspoons baking powder
- 3 teaspoons soda
- 1 cup milk
- 3 cups flour, sifted
- 1 teaspoon cinnamon (opt.)
- 1 teaspoon nutmeg (optional)
- 2 cups chopped nuts
- ⅓ cup rum, brandy or bourbon
- ¾ cup chopped dates
- ¾ cup white raisins
- ½ cup currants
- 2 cups mixed glazed fruits
- 1 cup glazed whole cherries
- 1 teaspoon vanilla

Combine the ingredients in the order given. Mix them well. Fill two large, well-buttered and floured loaf pans ¾ full. Bake at 350°F., for 90 minutes, or until the cake shrinks from the sides of the pans. Remove from the oven and cover cakes with foil for an hour. This is a moist cake and slices of it may be served with a sauce, such as the Florida Rum Sauce, as a pudding.

Tennessee Persimmon Cake

- 3 tablespoons margarine
- ¾ cup sugar
- 1 egg, beaten
- 1¾ cups flour, sifted
- 3 teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk
- ¾ cup persimmon pulp
- Confectioners' sugar

Cream the margarine and sugar, then add beaten egg. Sift dry ingredients together and add to the creamed mixture alternately, with the milk. Add persimmon pulp.

Bake in a wax paper lined pan at 350°F., for about 50 minutes, or until done.

Sprinkle confectioners' sugar over the top of the batter or the baked cake. This makes one 8-inch layer.

Persimmon Upside-Down Cake

4 tablespoons butter or margarine
⅓ cup brown sugar
½ teaspoon soda
2 large persimmons, oriental
⅓ cup shortening
½ cup granulated sugar
1¼ cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon soda
¼ teaspoon salt
½ cup persimmon pulp
2 tablespoons orange juice
1 egg

Mix the half teaspoon of soda with brown sugar. Melt butter or margarine in a 9-inch baking dish. When butter or margarine is melted sprinkle it with the brown sugar-soda mixture. Peel, preferably firm-ripe naturally non-astringent persimmons, cut into slices and remove seeds. Place persimmon slices in melted butter-sugar mixture, covering both sides of the slices with the butter mixture. Leave slices in bottom of pan.

Cream the shortening and granulated sugar in a mixing bowl, add egg and beat until light and fluffy. Sift flour, remaining soda, salt and baking powder together. Add flour mixture to creamed shortening mixture alternately with persimmon pulp and orange juice. Mix until just smooth and spread carefully over the sliced fruit in the pan. Bake about one hour at 325°F., or until tester inserted in center of cake comes out clean.

Persimmon Jelly Roll

¾ cup sifted flour
½ teaspoon baking powder
¼ teaspoon salt
¾ cup sugar
4 egg whites, beaten
4 egg yolks, beaten thick
¾ teaspoon vanilla
¼ teaspoon almond extract

Sift flour once, then measure it. Add baking powder and salt to measured flour and sift them together three times. Gradually fold sugar into beaten egg whites, then add beaten egg yolks and the flavorings. Pour the batter into a large, shallow pan lined with greased paper, or preferably on a good size cookie sheet covered with well-greased brown paper. Crimp the brown paper upwards to avoid batter spilling over during baking. Bake in hot oven, 400°F., for 13 minutes. Turn baked cake from pan or cookie sheet—immediately—onto a damp cloth covered with the powdered sugar. Remove the greased paper carefully, quickly. Cut off the crisp edges of the cake. Spread cake with persimmon jam and roll—immediately. Use the cloth to help start the roll, and continue rolling it with the cloth, but do NOT roll the cloth into jelly roll. Let set for about a minute with the cloth holding it in place. Slice and serve.

Cake Filling, Frosting!

Fillings and frostings frequently are interchangeable. One is used for both purposes, and serves both purposes excellently.

Persimmon Filling

½ teaspoon gelatin
1 tablespoon cold water
1 cup persimmon pulp
3 tablespoons powdered sugar
1 teaspoon lemon juice
⅓ cup heavy cream, chilled

Soften the gelatin in the cold water, then place over boiling water until dissolved. Set it aside to cool to room temperature, then combine gelatin solution with chilled cream and powdered sugar. Beat until stiff enough to hold shape. Fold in the persimmon pulp to which lemon juice has been added. Chill before spreading this on your cake.

Persimmon Butter Frosting

½ cup butter
1 pound confectioners' sugar
Pinch of salt
⅓ cup persimmon pulp
1½ teaspoons lemon juice

Cream butter, adding sugar gradually, and beat until they are well blended. Use it as you would any other frosting!

Persimmon Frosting

A delicious persimmon frosting may be made by simply adding persimmon pulp to any of the prepared vanilla or butterscotch frostings on the market.

To the canned mixes simply add sufficient persimmon pulp for your taste and mix in well. Add the pulp in small quantities, stirring it in well after each addition, to be sure that the frosting doesn't become too soft.

For the dry mixes withhold about half of the liquid recommended on the package until after persimmon pulp is added and mixed in well. Then add sufficient of the remaining fluid to make a frosting of the desired texture.

COOKIES

Persimmon cookies, like other fruit pulp cookies, are soft-textured, not crisp like the non-fruit pulp cookies.

The imaginative cookie-maker can think of any number of nut, raisin, date, candied fruits, chocolate, coconut, spices, etc., combinations with persimmon pulp!

Persimmon cookies with any of the above combinations can be an excellent treat at any time, but especially so at Halloween, Thanksgiving and Christmas holidays, all of which coincide with the persimmon season!

Kentucky Persimmon Cookies

1 cup sugar
½ cup margarine
1 egg
2 cups flour, sifted
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon cinnamon (opt.)
¼ teaspoon cloves (opt.)
½ teaspoon nutmeg (opt.)
½ teaspoon salt
½ cup raisins
½ cup nuts, chopped
½ cup dates, chopped
1 cup persimmon pulp

Cream shortening and sugar. Add egg and mix well. Sift flour, baking powder, soda, salt and spices together. Combine the two mixtures, then add persimmon pulp, stirring in well. Drop on greased cookie sheet 1½ to 2 inches apart and bake at 350°F., for about 12 minutes, or until done. Makes 6 dozen cookies.

Persimmon-Cocoa Cookies

½ cup butter or margarine
1 cup brown sugar
1 egg
2 cups sifted flour
1½ teaspoons cocoa
¼ teaspoon ginger (opt.)
Pinch salt
1 teaspoon soda
1 cup persimmon pulp
½ teaspoon cinnamon (opt.)
Nuts and/or raisins

Cream butter and sugar. Add egg, stirring well. Sift all the dry ingredients together. Add dry ingredients and persimmon pulp alternately to the creamed mixture. Mix well and add the nuts and/or raisins. Drop on cookie sheet and bake at 350°F., for about 10 minutes. Makes three to four dozen cookies.

Persimmon-Coconut Cookies

¾ cup shortening
1 cup sugar
1 egg
1 cup persimmon pulp
¼ teaspoon soda
2 cups flour
2 teaspoons baking powder
¼ teaspoon salt
¾ cup nut meats
¾ cup shredded coconut

Cream sugar and shortening until they are light and fluffy. Add egg and beat well. Sift flour, soda, salt and baking powder together. Add dry ingredients to the creamed mixture alternately with persimmon pulp. Add nuts and coconut. Drop by teaspoon on greased cookie sheet. Bake at 375°F., for 12 to 15 minutes, or until done. Makes three to four dozen cookies.

Persimmon-Date Cookies

2 cups flour
1 teaspoon soda
1 teaspoon cinnamon (opt.)
1 cup sugar
1 cup cooking oil
1 cup persimmon pulp
1 teaspoon vanilla extract
1 cup pitted dates

Sift flour, soda and cinnamon (opt). together. Add sugar and egg to the oil. Combine these two mixtures, stirring well. Add persimmon pulp and vanilla. Mix well. Add dates and thoroughly blend them into the mixture. Nuts may be added if desired. Drop on cookie sheet. Bake at 375°F., for 10-12 minutes. Makes 3-4 dozen cookies.

Persimmon-Nut Cookies

1 cup sugar
½ cup shortening
1 egg
2 cups sifted flour
½ teaspoon soda
½ teaspoon powdered cloves (opt.)
½ teaspoon cinnamon (opt.)
½ teaspoon nutmeg (opt.)
½ teaspoon salt
1 cup persimmon pulp
1 cup chopped nuts

Cream sugar and shortening. Add unbeaten egg and mix well. Sift flour, salt, soda and spices together (spices are optional). Add flour mixture and persimmon pulp alternately to the creamed mixture. Add nuts and stir in well. Place batter in refrigerator for several hours. Drop by teaspoons on slightly greased cookie sheet and bake at 350°F., for about 15 minutes. Makes three to four dozen cookies.

Persimmon-Raisin Cookies

1 egg
1 cup persimmon pulp
1 cup sugar
½ teaspoon cinnamon (opt.)
½ teaspoon nutmeg (opt.)
1¾ cups flour
1 teaspoon soda
½ cup shortening
1 cup raisins

Beat the egg, add persimmon pulp, sugar and spices (spices optional). Stir. Sift flour and soda together. Add flour mixture to shortening. Combine pulp and flour mixtures, mixing well. Add raisins, stirring in well. Drop by teaspoon on a cookie sheet. Bake at 350°F., for 10 to 12 minutes. Makes 3-4 dozen cookies.

Persimmon-Spice Cookies

½ cup margarine
1 cup sugar
1 egg
1 cup persimmon pulp
2 cups flour, sifted
½ teaspoon salt
1 teaspoon soda
½ teaspoon baking powder
½ teaspoon nutmeg
½ teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
1 cup chopped nuts

Cream butter and sugar, then beat in egg and add persimmon pulp. Sift all the dry ingredients together, then stir dry mixture into wet mixture. Add the nuts and mix well. Drop mix by tablespoons on a greased cookie sheet. Bake at 375°F., for about 12 minutes, or until done. They store well in an airtight container, or may be frozen satisfactorily. Makes 6 dozen cookies.

PIES AND PASTRIES

We are including tarts, meringues and several pie crust recipes under this heading.

There is also a wide variety of persimmon pie fillings listed. One for almost every taste. They include both baked and refrigerated pies. The Persimmon Chiffon Pie, a refrigerator pie, is new in this cookbook, easily made and most delicious. It should be a "MUST" at your first opportunity, for either the family, at luncheon, a tea or a party.

Barbara's Persimmon Pie

2 cups persimmon pulp
1 egg, beaten
1 cup milk
⅛ teaspoon salt
1 tablespoon cornstarch
½ cup sugar
1 teaspoon soda

Mix persimmon pulp, egg and milk. Mix sugar, salt, soda and cornstarch. Combine the two mixtures. Line a pie pan with pastry and pour in the filling. Bake at 450°F., for 10 minutes, then reduce the temperature to 350°F., and continue baking for 50 to 60 minutes. Makes one 9-inch pie.

Cream Cheese Persimmon Pie

1 cup boiling water
1 package lemon gelatin
1 cup persimmon pulp
⅓ package cream cheese
¼ cup chopped nuts
½ cup sugar
1 small can, cold, evaporated milk

Dissolve gelatin in boiling water; cool until it begins to jell. Blend in cream cheese, sugar and persimmon pulp. Add partially set gelatin and nuts to the cream cheese mixture. Pour it into a Graham cracker or pre-baked pastry shell, or tart shells. Top with whipped cream, or one of the prepared whips, just before serving. This makes one 9-inch pie.

Dixie Persimmon Pie

1 cup persimmon pulp
½ cup cream
¾ cup sugar
½ cup pecans
¼ teaspoon salt
3 tablespoons flour
¼ teaspoon soda
1 teaspoon nutmeg (opt.)

Combine all the ingredients, mixing them well. Pour into an unbaked pie shell and bake at 350°F., until done.

Fluffy Persimmon Pie

1 cup persimmon pulp
1 cup sugar
2 egg yolks
Juice of ½ lemon
¼ teaspoon cinnamon (opt.)
2 egg whites

Combine all the ingredients, except the egg whites, and mix them thoroughly. Beat the egg whites stiff and fold them into the mixture. Pour into a pre-baked pie shell. Chill and serve with whipped cream or one of the prepared toppings. Makes one 9-inch pie.

Honey-Persimmon Pie

1 envelope unflavored gelatin
1⅓ cups milk
3 eggs
½ cup honey
Pinch of salt
2 teaspoons lemon juice
2 cups persimmon pulp

Separate the egg yolks from the whites and beat the yolks slightly. Add the honey, milk, salt, lemon juice and gelatin to the egg yolks. Let stand for about five minutes, then heat, stirring constantly, until the mixture comes to a boil. Cool, until near setting, then stir in the persimmon pulp. Chill until the mixture begins to set. Beat egg whites until stiff and fold into the persimmon mixture. Turn into the cashew pastry shell and chill until firm. Top with your favorite topping, if desired.

Persimmon Angel Pie

4 egg yolks
½ cup persimmon pulp
½ cup granulated sugar
1 cup whipping cream OR
a prepared whip

Prepare the filling in a double boiler, over, not in, hot water. Beat the egg yolks and sugar well and constantly until thickened. Remove from heat and when slightly cooled stir in the persimmon pulp. Allow to cool.

Whip the cream and spread it, about ½ inch thick over the Angel Pie Crust (which see). Then fill the pie with the persimmon custard and cover the custard with the remaining whipped cream. Chill thoroughly before serving.

Persimmon Chiffon Pie

½ cup cold milk
½ cup persimmon pulp
1 package vanilla Jello Whip 'n Chill

Pour the cold milk into an electric mixer mixing bowl, then add the Whip 'n Chill. Thoroughly blend the two, using low speed. This takes about 30 seconds. When well-blended, whip at the highest speed on the mixer for a minute or two. Add the persimmon pulp and whip at the highest speed for several more minutes. Spoon the mix into a pie shell. Refrigerate for three to four hours, then serve, or, if desired, top with whipped cream, or one of the prepared whips on the market. Makes one 8 or 9 inch pie.

The milk may be skim, whole (plain or homogenized), evaporated or powdered, made into a liquid. If evaporated milk is used, it may be measured from the can, or diluted half and half, with water.

The persimmon pulp may be American or oriental persimmons, fresh or frozen, depending on availability and/or taste.

The crust may be made from "scratch," or purchased ready-made Regular pastry pie crusts must be baked before using with this fill, but Graham cracker crusts, home-made or purchased ready-made, are used without baking. This is an easy made, very delicious pie.

Persimmon Custard Pie

2 cups persimmon pulp
1 cup sugar
1 can evaporated milk
1 teaspoon soda
⅛ teaspoon salt
2 tablespoons cornstarch
1 teaspoon soda
2 teaspoons butter, melted
3 eggs

Add the sugar to persimmon pulp and mix well. Add one whole egg and 2 additional yolks to persimmon mixture; then add milk, salt, soda and nutmeg. Beat the mixture until it is smooth. Pour into a 9-inch unbaked pie shell and bake at 350°F., until done. Top with meringue made with remaining egg whites and 2 tablespoons sugar. Bake at 350°F., until meringue is lightly browned.

Persimmon Meringue Pie

2 cups persimmon pulp
½ cup sugar
2 egg yolks, well beaten
½ teaspoon mace (opt.)
1 tablespoon cornstarch
½ teaspoon salt
1 teaspoon nutmeg (opt.)
1 teaspoon lemon rind (opt.)

Grate the lemon rind and add the gratings to the sugar, salt, cornstarch, mace and soda. Mix them, then add the persimmon pulp and place over low heat until the mixture has slightly thickened. Combine butter and egg yolks, then combine the two mixtures in small quantities, mixing well. Pour the filling into a baked 9-inch pastry shell; cool it and top with meringue. Brown the meringue lightly at 350°F., and serve this pie cold.

Persimmon-Nut Chiffon Pie

½ cup brown sugar
1 envelope unflavored gelatin
½ teaspoon salt
3 eggs
⅔ cup milk
1 cup persimmon pulp
¾ cup nuts (hickory, pecan, walnut, etc.)

Combine the gelatin, sugar and salt in a saucepan. Separate egg yolks from the whites. Slightly beat egg yolks, then add milk, stirring until blended. Combine the gelatin mixture and milk mixture and let stand for about five minutes, then bring to a boil, stirring constantly. As soon as it comes to a boil, remove the mixture from the heat and cool slightly, then stir in persimmon pulp. Chill it until it begins to set. Beat egg whites until they are stiff. Fold the persimmon mixture and nuts into the beaten egg whites and turn the whole into a prebaked plain or Graham cracker crust. Chill until the filling is firm. Top with whipped cream or one of those prepared toppings, if desired.

Persimmon Sundae Pie

½ cup water
1 pint heavy cream
1 cup persimmon pulp

Blend the remaining dry frosting mix, after making the Sundae Pie Crust (which see), with the water and cream. Beat this mixture until it is soft and fluffy, two or three minutes. The persimmon pulp should be marbled through the filling. Spoon the filling into the crust and freeze the pie. Serve frozen.

Royal Persimmon Pie

1 cup persimmon pulp
½ cup sugar
Pinch of salt
1 tablespoon lemon juice
2 ounces heavy cream, whipped
½ teaspoon cinammon (opt.)

Combine and mix sugar, salt and spice. Add lemon juice to persimmon pulp, stirring well. Combine the two mixtures, blending them thoroughly. Gently fold the persimmon mixture into the whipped cream and spoon the filling into prebaked tart shells or a 9-inch baked pastry shell. Graham cracker tart shells or a Graham cracker pie crust may be used in place of a pre-baked pastry shell. Top with whipped cream! SERVE.

Ten Minute Persimmon Pie

1 cup persimmon pulp
Pinch of salt
½ cup sweetened condensed milk
⅓ cup lemon juice
½ cup evaporated milk, cold

Combine the condensed milk, lemon juice and salt. Stir them well and then add the persimmon pulp. Whip the evaporated milk stiff and fold it into the pulp mixture. Pour it into a 7-inch baked pastry shell, or spoon it into a crumb crust. Chill for 10 minutes before serving. Top with whipped commercial topping.

Western Persimmon Pie

1 cup persimmon pulp
2 eggs, slightly beaten
¼ teaspoon salt
½ teaspoon cinnamon (opt.)
2 tablespoons butter, melted
2 cups milk or cream
1 teaspoon lemon juice
1 teaspoon soda

Combine the sugar, salt, soda, and spice (optional); add the eggs, mixing them well. Add the butter, persimmon pulp and lemon juice. Mix them until they are just blended, and then stir in the milk until the filling is smooth. Pour it into a 9-inch unbaked pie shell and bake at 450°F., for 10 minutes, then reduce the temperature to 350°F., and bake 30 minutes longer. Top with meringue or whipped cream if desired.

PIE CRUSTS

There are different ways of making pie crusts and different materials used in their making. The following recipes include cashew nut pie crust, meringue pie crust, Graham cracker pie crust and the conventional flour pie crust. There are still other materials that may be used such as other mildly flavored nuts, different flours, etc. We leave these to your imagination and talent as a pie maker.

Both pre-formed pie crusts and pre-packaged pie crust materials are available in most groceries. However, for those who wish to make their own pie crusts from "scratch," a typical pie crust recipe is also included.

Angel Pie Crust

1 cup granulated sugar
¼ teaspoon cream of tartar
4 egg whites at room temperature (about 70°F)

Sift the dry ingredients together. Separate the egg yolks and whites. Beat whites until stiff, but not dry. Slowly add the sugar mixture, whipping it in.

Butter a 10-inch oven-proof pie dish. Cover the buttered surface about ¼-inch deep on the bottom and 1-inch thick at the sides with the freshly made meringue. Bake by one of the following methods:

(A) A pre-heated oven of 225°F., will give a soft, crunchy meringue. Using bottom heat only, leave the crust in the oven until it is brittle to the touch and light brown in color. Cool away from drafts.

(B) A pre-heated oven of 275°F., will give a chewey meringue. Dry it as (A) above.

(C) If your oven is well insulated, a pre-heated oven of 475°F., may also be used. Pop the meringue in quickly, then immediately turn off the heat and forget the pie crust, leave in the oven for 8 hours.

The meringue crusts may fall slightly in the center and crack. This is more or less normal for this type of crust. Store these crusts tightly covered, as they absorb moisture and disintegrate easily.

Cashew Nuts Pastry Shell

1 cup unsalted cashew nuts	1 tablespoon butter
	1 tablespoon honey

Crush the cashew nuts real fine and then mix them with the butter and honey. Press the mixture into an 8-inch pie plate. Chill thoroughly before filling it!!

Graham Cracker Pie Crust

Preformed ready-to-use Graham cracker pie crusts are on the market and available at many groceries. Simply remove the plastic covering enclosing the crust, fill and chill! Packaged Graham cracker crumbs, with which a Graham cracker pie crust may be made, are also on the market. But this crust may also be easily made from "scratch" at home.

If you are making the crust from "scratch," place about 19 cracker squares on a fairly smooth, hard surface and crush them by rolling a rolling pin over them until they are reduced to the desired size crumbs. This number of cracker squares should give about 1¼ cups of crumbs.

To make the Pie Crust use:

1¼ cups Graham cracker crumbs	3 tablespoons gran. sugar
	⅓ cup butter or margarine

Add the sugar to the crumbs in a medium-sized bowl. Melt the butter or margarine. Stir the melted "oil" into the dry mixture until well-blended. Mold the cracker mix firmly into a 9-inch pie pan. Chill for about an hour before filling, or bake at 350°F., for eight minutes. Cool, chill and fill!

"Scratch" Pie Crust

for an 8 or 9 inch pie pan

1 cup flour	½ teaspoon salt
⅓ cup lard	2 tablespoons water

If hydrogenated shortening is used in place of the lard, an additional tablespoon of it should be used.

Sift and measure the flour into a bowl. Mix the salt with flour. Cut the shortening into flour with a hand blender until it is worked into pea-size particles. Sprinkle the water over the pea-size particles, a little at a time, mixing it in lightly with a fork until all the flour is moistened. Form the dough into a ball with the fingers and place it on a lightly floured cloth covered board. Flatten the ball with the hand and roll it out until it is about ⅛ inch thick. Roll it lightly, using as little flour as possible. Keep the pastry round, rolling it about 1-inch longer all-around than the inverted pie pan. Fold the pastry in half and transfer it to the pie pan being careful not to stretch it. Unfold the pastry and ease it into the pan. Trim the pastry with a knife, allowing sufficient to fold under, all around the pan edge.

FLUTE. For a baked pie shell, prick the pastry with a fork all over the bottom, and bake it at 475°F., for 8 to 10 minutes.

Sundae Pie Crust

1 package commercial buttercream vanilla frosting

⅓ cup melted butter	1¼ cups Graham cracker crumbs

Combine ⅓ cup firmly packed dry frosting mix with the butter and Graham cracker crumbs. Pat this mixture firmly into a 9-inch pie pan. Chill before filling.

TARTS

Tarts, to state the obvious, are miniature pies usually intended for individual servings. Thus any of the pie crusts and persimmon pie fillings given in this book may be used to make tarts. However, just to be sure that everyone desiring to make persimmon tarts will have a persimmon filling recipe handy, we are listing one under tarts. This filling, of course, may also be used for making a persimmon pie. For other tart fillings, and crust recipes, see pie fillings and pie crusts. There are a variety of both listed, to suit almost every taste.

Persimmon Tarts

1 package lemon gelatin
1 cup boiling water
½ cup sugar
½ teaspoon soda
¼ teaspoon spice (opt.)
2 cups persimmon pulp
8 baked, 3-inch tart shells

Dissolve the lemon gelatin and sugar in boiling water. Set aside to cool to room temperature, then add soda, spice and persimmons, in the order given, mixing each in well. Turn into the tart shells, refrigerate, top with your favorite topping. Serve immediately after topping.

Meringue

Beat two egg whites until they are stiff, but not dry. Beat in two tablespoons sugar and continue the beating until well blended.

Use as pie or tart topping. Brown in oven at 350°F., to desired shade, this is usually only a matter of a few minutes.

Honey Meringue

¼ cup honey
1 egg white

Beat the egg white until it is fluffy, but not dry. Slowly add the honey, beating until it is a glossy meringue.

This meringue has good keeping qualities in a refrigerator, even if it is uncovered.

Meringue with Coconut

2 egg whites
Pinch of salt
¼ cup sugar
Shredded coconut

Beat the egg whites until they hold their shape, then gradually add the sugar and beat until stiff. Finally add the salt and sprinkle on top of the meringue and shredded (or grated) coconut and mix in lightly, or sprinkle it on top of the meringue after the meringue is placed on top of a pie.

Place pie or tarts with meringue in oven and bake at 350°F., for just a short time, until the meringue and coconut are lightly browned.

BEVERAGES

Persimmon beverages: Surprised? They are novel and delightfully tasty drinks. It may be a mixed fruit drink, persimmon puree in milk, persimmon tea, cordials, beer, or wine. In the 1860's there was a persimmon coffee. Coffee beans were scarce, so persimmon seeds were roasted and used as a substitute coffee.

In our literary research, the references to persimmon wine were not uncommon, especially in the books published in the 1800s, but none gave any recipe, or any technique for its making. The general tone of the writings, was that it made a good wine, but nothing else was said. We also came across several references to persimmon brandy and persimmon whisky. Brandy and whisky are distilled products. In current terminology, if they are made from fermented fruit, and distilled, we would call it brandy, not a whisky.

The making of distilled liquor is prohibited in the United States, except by authorization of the Internal Revenue Service and stringent supervision. We had not the authorization, neither the knowledge, the desire, nor the equipment to make any distilled beverage; we merely wish to note that persimmons have been utilized for this purpose.

Several beer recipes are given. We have tried none of them, nor do we know anyone who has. The original recipe stated that the beer was pleasant tasting, light and lively. To prospective beer makers, we can only say, you are on your own!

Heads of households may currently obtain permission from the U.S. Internal Revenue Service to make up to 200 gallons of wine per year. There is no charge for this permit, nor is there a tax on the product, but you may not sell it, or give it away, except as a drink, or drinks, on the premises. It must be consumed where it is authorized to be made. We made persimmon wine, legally, and thought it very good, but then, we are not professional wine makers, nor connoisseurs of wine. Our techniques and results are given under wine.

Persimmon cordials present no legal problem. You, or someone else, have already paid the federal tax. You are free to use it in any drinks you see fit.

Tea made from dried persimmon leaves has a distinctive flavor and aroma. Try it sometime. It is surprisingly pleasant.

Mixed Fruit Drink

½ cup persimmon pulp
Juice of one orange
1 peeled and cored Bartlett Pear

Blend ingredients together until they are smooth, adding sufficient orange juice for the desired consistency. Chill and serve.

Persimmon-Grapefruit Drink

½ cup persimmon pulp
1 cup grapefruit juice
Sugar

Blend well, sweeten to taste. Chill and serve!

Persimmon Milk

8 ounces cold milk
1 ounce cold persimmon pulp
1 teaspoon sugar

Blend the ingredients well. Several drops of vanilla may be added if desired, and artificial sweeteners may be substituted for the sugar.

BEER

Persimmon beer is said to be light and lively. The half dozen or so references to it that we ran across in the literature all spoke well of it; that it is a delightful beer, and an excellent drink. The third President of the United States, Thomas Jefferson, perhaps the most knowledgeable of our presidents, a man of intellectual eminence, reportedly relished persimmon beer. Try it sometime and judge it for yourself!

Persimmon Beer I

1 peck persimmons
1 pound bran
8 gallons water

Combine persimmons, bran and about 1 gallon of warm water. Wash and mix them well. Place the mixture in a tub or barrel with a thin layer of clean straw on the bottom. Add the remainder of the water and set in a warm place to ferment. When the beer is ready for use, the persimmon pieces will rise to the top. Draw off the clear liquid and add molasses or brown sugar, if additional sweetening is desired. Place brew in bottles, jugs, demijohns or a keg. Stopper tightly and store in a cool place. The beer is ready for use when cold, immediately after bottling, but if stored for two to three weeks in a cool, dark place it will improve in flavor. The beer is reportedly light, lively and pleasant tasting.

Persimmon Beer II

1 gallon persimmon pulp
10 pounds wheat bran
1 pkg. dry yeast

Mix the ingredients, place in pans and bake until brown and firm. Be careful not to burn the cakes lest the beer taste burned. Put the baked cakes through a food chopper with a coarse blade. Place the ground cake in a 5-gallon crock and fill to nearly full with boiling water. Let set until tepid, then mix one package of dry yeast with a little of the water from the crock. Add the yeast mixture to the water in the crock and stir well. Cover the crock. It will fermet and in several days it will settle down. As soon as it becomes clear, bottle and cap it tightly. Store in a cool, dark place and in about three weeks, it will be ready for use.

Persimmon Beer III

Mix persimmons and one-third of their quantity of corn meal; divide the mixture into loaves and bake them in a slow oven until firm and hard. Care should be taken not to burn the loaves or beer will taste burned. Put the loaves through a coarse shredder or break them into coarse pieces. Place the ground (or broken) pieces into a crock or tub and add sufficient warm water to soften them.

Mash thoroughly, mixing into a thin dough. Add as much boiling water as there is the dough. Mix well, then strain into keg or barrel. In several days the beer will have fermented and cleared. It should be then bottled, capped, and stored in cool dark place. It may be used when it is chilled, immediately after bottling, or it may be stored for two or three weeks, then chilled, before using. Storing, aging, for two or three weeks; as above, seems to improve the flavor!!

Persimmon Leaves Tea

Gather green persimmon leaves, wash them, and make tea by steeping them in boiling water. The tea has a pleasant flavor, suggestive of sassafras.

Or spread the leaves on paper in a warm place until they are thoroughly dry. Pack them in lightly sealed jars and heat the jars with their contents in a very low temperature oven for about 30 minutes. Remove the jars from the oven and tighten the lids immediately. If the jars are airtight the leaves will be dry and sealed in a partial vacuum. If properly done the leaves will keep indefinitely.

Dried 'persimmon leaves tea' is considered better than that made from fresh ones! Persimmon leaves are high in Vitamin C (Ascorbic acid)!!

WINE

In the language of the scientist, we made 18 aliquots of persimmon wine, which we feel sure would be considered good. And again in the language of the scientist, we made no replicates, and this, we know, is terrible. Now what did we do? In simple, but not quite as concise language, we made persimmon wine in 18 different ways, and did not repeat, or make duplicate, of any of the 18 formulations.

A good navigator, at sea, in the days before radio, always carried 3 chronometers, or clocks, as we call them. With one chronometer he never could be sure it was right. With two, should they differ, he didn't know which one was correct. With 3 the chance of error was reduced to a minimum. If one was wrong it was immediately obvious and he still knew the correct time for the other two were constant. Thus he knew when it was high noon and time to "shoot" the sun. He could reckon his position on a trackless sea with no land in sight. He knew in which direction to go to make port.

So with scientists and replications, with one he can't be sure, with two it may be a question of which one to accept. Only with three or more can he accept his results with certainty. Three is the very minimum number; in very important experiments hundreds and thousands may be necessary. Thus it is easy to see that our winemaking results are not absolutely conclusive.

We have the poorest of excuses for not making replicates. We didn't have enough jugs and anaerobic seals so we just made different aliquots, floundering in our sea of persimmon wine!

Oh, and what are anaerobic seals? Do they swim about in the maritime seas, or in the sea of persimmon wine, or what? The "or what" comes closest. Our anaerobic seals were rubber stoppers for the jugs, each stopped with one hole into which a tightly-fitting glass tube had been placed, the tube extended about an inch on top of the stopper and was flush with stopper on the inside. A tight-fitting plastic (or rubber) tube, about a foot long was slipped over the glass tubing on the outside of the jug. The free end of the tubing was immersed in a container (large test tube) with water. This sealed the wine-to-be from the atmosphere, or, if you prefer, the air from the wine. The yeasts fermenting the sugars work best in a carbon dioxide atmosphere and the seals established this atmosphere without building up pressure inside the jugs. Then, too, the seals keep more of the alcohol in the wine instead of allowing it to volatilize and escape into the air. Fermentation within the jugs could also be observed by the amount of the carbon dioxide expelled into the container with water.

The aliquots included both American and oriental persimmons. We couldn't tell the difference in the wine, which of the two persimmon species were used. In some aliquots we used whole fruit, in others fruit from which seeds had been removed, and in some the residual skins and seeds after most of the pulp had been removed for kitchen use. The presence of seeds during the primary fermentation seemingly didn't affect the wine, although we are not wine connoisseurs, nor professional winemakers. None of the wine, of course, had seeds, skins, or pulp, except that which went through the cloth strainer, present during the secondary fermentation.

We found it impossible, by our means, to extract any juice from soft-ripe persimmons. Instead, we added water to the mashed persimmons. To one part of persimmons we added two, three or four parts water. We thought the three parts water made the best wine, but the two and four parts water also made a good wine. All, we thought, were distinctly persimmon flavored.

Wine 'must,' we are told, ferments better and the resultant wine keeps better if there is some acid present during fermentation. Grapes, some other fruits, are naturally acidic, but persimmons are not, so we added small amounts of citric acid. The amounts ranged from 0.8% to 2.4% based on the persimmon pulp before the addition of water. We had no trouble with the wine spoilage. We preferred the 0.8% citric acid to pulp ratio, thinking it the better tasting wine.

With several exceptions, we fermented the persimmon 'must' with the yeast naturally present on the fruit, but for the sake of knowledge we tried a couple of the aliquots, sterilizing the 'must' with a 200 parts per million addition of potassium metabisulfite, then adding the commercial yeast available in grocery stores. This bisulfite was dissolved in a very small quantity of water and the solution stirred into the persimmon mash, allowed to sit for six hours and then the yeast was added with the water addition desired for that particular aliquot. We noticed no difference in the wine that was treated with metabisulfite and wine that wasn't, but if wine spoilage is a problem, or standardization is desired, or wine yeasts are to be used then the metabisulfite should be used.

We also used light amber-fleshed and dark brown fleshed fruit in different aliquots. The resultant wine didn't reflect the color of the persimmon flesh used. The wine ranged from almost water-white in color to a shade deeper than champagne. The depth of color varied directly with the length of primary fermentation. The 3 days of primary fermentation wine was the lightest colored while the 3 weeks of primary fermentation wine was the darkest. Some of the intermediate primary fermentation wine was sampled just as the secondary fermentation period was terminating, while there was still a slight carbon dioxide pressure in the jug and the wine was slightly bubbly, or sparkling, as it was poured from the jug. It was mistaken by several people as a champagne!!!?

There were degrees of dryness among the aliquots. Some were quite dry, others barely so, and some were mildly sweet. Sweetness and dryness of wine can be altered rather easily by the amount of unfermented sugar, or absence of it, in the finished wine.

Most aliquots had their sugar content adjusted to 26.5% sugar for the maximum alcohol content after fermentation. Theoretically this should make a wine with 16% alcohol, but the yeast usually destroys itself by the concentration of alcohol it produces before it reaches this concentration. We had no alcoholmeter to test the wine for its alcoholic content, but we doubt if we achieved more than a 12% to a 14% alcohol wine.

The aroma, or bouquet, as it is called in wine, was pleasant, but it was more noticeable in some aliquots than in others. Many factors could influence the bouquet and we have no satisfactory explanation for its variability. We suspect that a major factor may be the persimmons themselves, not only the species, but the varieties (too!).

Clarity was a problem. Most of the wine was slightly turbid. The turbidity did not settle out over a period of three months, and it was made worse by the use of tannic acid and gelatin, as is sometimes done in wineries when some of their wines are turbid. Nor was it removed by filtering through cotton or filter paper, but filter paper with pharmaceutical talc did clarify it. This is a slow process and a bit of a nuisance if more than a gallon or two of wine is being made. With pressure filters, such as are used at most commercial wineries, it would be a simple matter to clarify a large quantity of wine in a short time.

Which of our techniques do we think made the better wine? Knowing that there are extremely wide differences in taste, and that there seemingly is no accounting for some, because one man's delight is another man's disgust, we didn't trust our judgment alone. Our friends and acquaintances sampled it and we asked them for their candid opinions. The consensus was that it was good, but there the accord ended.

If we gleaned any knowledge from our winemaking, it was:

1. A good wine can be made from persimmons.
2. We consider the addition of acid and sugar necessary.
3. Anaerobic fermentation is highly desirable.
4. Even 'residue' after pulping persimmons for kitchen use makes a good wine!

We suggest the following recipe.

Persimmon Wine

3 cups mashed persimmons
9 cups water
1 pound sugar
2 teaspoons citric acid (scant)

A gallon jug with a fairly wide mouth and a complete anaerobic seal to fit the jug are necessary equipment. The jug, during fermentation, should not be over ¾ full!

Mash the persimmons and place them in a clean one-gallon jug. Dissolve citric acid and half the sugar in warm water and add them to the persimmons in the jug. Shake well. Place anaerobic seal on jug. Shake jug with contents at least twice a day, morning and evening, during primary fermentation. Primary fermentation may be as brief as 5 days or as long as three weeks. It ends whenever you wish. The depth of the color of the wine is influenced by the length of time.

After primary fermentation strain the 'wine-to-be' through a clean cloth. Rinse out the jug. Add the remaining sugar to the strained 'must' and return it to the jug. Adjust the anaerobic seal and let it ferment until it has finished, perhaps a month or two, depending on the temperature of the storage room. A temperature of 70 to 80°F. is best.

Pour off the clear wine, or if turbid filter it. Chill and serve.

ICES

Ices contain no fats, except that which is naturally present in fruits, which usually is very low, but they can be quite nutritious, for they are fairly high in their sugar content. Calorie-wise they may not be as rich as the same quantity of sherbet or ice cream, but they can be, and sometimes are, depending on the quality of the sherbet and ice cream, as well as the ice.

The commercial manufacturer has legal standards to which he must adhere in making any of these frozen products; but the housewife has no such restrictions and may make her own frozen delicacies as simply and as calorie-free OR as calorie-rich, as the ingredients available to her permit, or her taste dictates.

The ice recipes given here are as simple to make as is possible. The housewife, sometimes harassed with children and her household chores may find them a boon. Where persimmons abound the ice is inexpensive to make, tasty, and excellent for children, as well as their elders.

Persimmon-Ginger Ice

9 cups persimmon pulp	3 tablespoons sherry
2 tablespoons sugar	Ginger marmalade

Combine persimmon pulp, sugar and sherry. Mix them well. Pour into a mold and freeze. Serve with ginger marmalade. Sliced orange or grapefruit sections arranged around the mold, with chopped ginger sprinkled over the ice makes an attractive garnish!

"Quick" Persimmon Ice

2 cups persimmon pulp	1 cup sugar

Combine the two ingredients and beat them into a creamy mixture. Freeze, stirring frequently, for a relatively smooth product free from the larger ice crystals.

This is the simplest form of an ice possible. It is easily made, tasty, nutritious, ideal for a quick pick-up.

Tart Persimmon Ice

2 cups persimmon pulp	1 cup sugar
1 tablespoon lemon/lime juice	

Blend these ingredients together. Freeze in a refrigerator tray or with a rotary freezer, such as is used in making home-made ice cream. Serve garnished with mint or cookies. Serves four.

Directions for freezing and packaging, using a rotary ice freezer, are given under Ice Cream for Home Preparation. (Following section.)

ICE CREAM

The former head of the Department of Dairy Sciences, University of Maryland, during the past 15 years or so made oriental persimmon ice cream, whenever the pulp became available. The quantity of ice cream made has always been dependent on the amount of persimmon pulp available. Whenever made, it was placed on sale in the University's dairy products salesroom, where it was readily sold, although vanilla, chocolate, and other flavors were also available.

The first batch of persimmon ice cream was made with the understanding that if it did not sell, the authors, who supplied the pulp, would purchase whatever was left of the batch. All of it was packaged in half-gallon containers. About a month after this batch of ice cream was placed on sale the authors went to the University's dairy salesroom to see if the new flavor ice cream was selling, or how much of it they might have to buy and eat. They found none in the dairy cases and then inquired of an anonymous salesperson where the persimmon ice cream was. We were told that it long since had been sold. We then asked how the customers had liked it. The reply: "There was an odd thing about it; everyone who bought it once always came back for more." This, from an anonymous salesperson, we thought, was the best testimonial possible.

Years later the authors attended an Ice Cream Short Course at the University of Maryland and the senior author was mildly chided about persimmons, because of their astringency. The general tenor was: Who would eat persimmon ice cream? During the course the students, under faculty and staff supervision, among other, perhaps, unusual products, made separate batches of American persimmon and oriental persimmon ice creams. This, to the author's knowledge, was the first commercial production of American persimmon ice cream.

After the persimmon ice cream had been well-sampled by the students they were polled as to whether or not they would buy it if it were available on the market. Both authors disqualified themselves from the poll as prejudiced, but of the remainder, two-thirds of them, 10 out of 15, said they would. There was a diversity of origin and presumably of backgrounds and taste, among the students. The enrollees' origins included Canada, England, India and Lithuania among those from abroad, and from Wisconsin, Missouri, Pennsylvania, Connecticut and Maryland.

Not satisfied that this poll was entirely unbiased, the authors presented a quantity of the persimmon ice cream to a local hospital for the staff members to sample. Of the 24 servings available, and one each was consumed by the 24 people present, 19 indicated that they would buy the product if it were available on the market. The authors were not present during this survey, knew none of the samplers, except one slightly, to whom the ice cream had been presented with the request that the samplers be polled.

While there was a detectable difference between the oriental and American persimmon ice creams, both were received equally well.

In retrospect, we think it fitting, that of the two persimmon species we utilized the oriental persimmon first. For we were told in the Short Course that ice cream originated in China, as did the oriental persimmon. That astute traveler, Marco Polo, brought ice cream from China to Venice in the 13th or 14th century, and from Venice it spread to western Europe and the Western World.

Also in retrospect, we think it quite fitting that the first commercial production of American persimmon ice cream was in Maryland, for the United States' ice cream industry was born in Baltimore, Maryland, in 1851, when Jacob Fussell, a milk dealer, began making ice cream.

The credit for the delectable persimmon ice cream does not belong to the authors, but to Professor W. S. Arbuckle, University of Maryland, retired.

Need more be said for persimmon ice cream, other than to give several recipes?

The ice cream recipes are divided into two categories for the home preparation of ice cream and the other for its commercial production.

For Home Preparation

Persimmon Ice Cream I

2 cups persimmon pulp	½ gallon ice cream

Allow your favorite brand of vanilla ice-cream to partially thaw, then quickly stir in the persimmon pulp and refreeze.

Persimmon Ice Cream II

2 cups persimmon pulp	1 cup thick, sweet cream

Beat the two ingredients together thoroughly, and freeze in a refrigerator tray. Stir occasionally while freezing to make a smoother product.

Persimmon Ice Cream III

2 cups persimmon pulp
2 tablespoons sugar
¼ cup lemon juice
2 cups whipped cream

Add lemon juice to sugar, then add persimmon pulp. Whip cream and then fold in the persimmon mixture. Still freeze in a mold, or in a refrigerator tray.

Persimmon Ice Cream IV

3 cups persimmon pulp
¼ cup lemon juice
2 tablespoons honey
1 cup cream, whipped

Combine the honey, lemon juice and persimmon pulp. Fold in the whipped cream. Freeze in refrigerator trays, stirring several times while freezing.

Persimmon Ice Cream V

3 tablespoons light rum
5 ripe persimmons
2 tablespoons sugar
2 cups heavy cream

The five ripe persimmons imply oriental persimmons. IF American persimmons are used, increase the number from four to six fold, depending on size.

The quantities of sugar and rum may be varied to suit individual taste. Peel the persimmons and slice them crosswise, removing any seeds that may be present. Seeds are large, lima-bean size, dark-brown, hard and easily seen. Combine sugar and rum and marinate the persimmon slices for several hours. Just before serving, whip the cream and fold persimmon slices into it. Chill thoroughly. Serve with sponge or Angel Food Cake.

Recipes VI to XI, inclusive BOTH, will make about 1 gallon of ice cream when frozen in a rotary, manually operated, salt and ice freezer. For persimmon ice cream add three generous cups of un-cooked persimmon pulp to these recipes. The persimmon pulp should be cold, but not frozen, when added. The pulp should not be added until the ice cream is partially frozen. Should the freezer be too full to add this amount of pulp, remove some of the partially frozen ice cream from freezer before adding the persimmon pulp. The freezer should not be over ¾ full when the freezing begins. The remaining ¼ air space in the freezer allows for expansion of the ice cream during the freezing due to the temperature differential, and MORE importantly, to the amount of air that is whipped into the ice cream mix during the freezing. The increase in quantity of ice cream over the ice cream mix used is known as "overrun" in the ice cream trade. In commercial establishments it generally amounts to a 100% increase, or double the quantity of the original mix. While the overrun is an economic factor, it is regulated by law; and, it is a requisite to a smooth, good tasting ice cream. While overrun cannot be controlled in a hand freezer, it is a simple matter to control it in ice cream plants with modern equipment.

Mixes VI, VII, VIII and IX may be prepared with pasteurization, *if* pasteurized milk and cream are used. A MORE desirable product results when the mix is pasteurized.

To Pasteurize: Mix the ingredients, other than persimmon pulp and heat in a double boiler to a temperature of 145 to 150°F., for 30 minutes, then cool immediately to 60°F. Commercial pasteurization usually is done at higher temperatures for a shorter period of time, but in the home, unless care is exercised, the mix may have a cooked taste.

The gelatin should be added to cold water or cold milk and allowed to stand for about five minutes, then dissolved over hot water and allowed to cool before it is added to the mix. For best results, a mix should be held at a low temperature for several hours, or overnight, before being frozen.

A four quart freezer will require about 20 pounds of cracked ice for freezing and packing the freezer after the dasher has been removed. The salt should be coarse and should be used in the ratio of one part salt to five parts of crushed ice, by volume.

Persimmon Ice Cream VI

1¾ quarts light cream
½ pint evaporated milk
1½ cups sugar
1 tablespoon gelatin
½ cup cold milk
Pinch of salt
3 cups persimmon pulp

Add gelatin to ½ cup of cold milk, let set for 5 minutes, then heat milk-gelatin preparation in top of double boiler until gelatin dissolves. Lightly beat; adding ingredients in order above.

Chill the mixture, minus persimmon pulp (chill this separately). Pour thoroughly chilled mixture into freezer and begin freezing process. When ice cream is partially frozen, open freezer, add cooled persimmon pulp; close freezer and continue freezing the mix to completion. Remove dasher, repack to complete freezing ripening process.

Persimmon Ice Cream VII

1⅓ quarts cream (30-40% milk fat)
1½ pints milk
2 cups sugar
1 teaspoon gelatin
3 cups persimmon pulp

Prepare gelatin mix, as above. Lightly beat, adding ingredients in above order.

Thoroughly chill the mixture, minus persimmon pulp (chill this separately). Pour the chilled mixture into freezer and begin freezing process; until partly frozen. Then open freezer, add persimmon pulp, as above, then complete freezing process.

The colder the ingredients, short of being frozen, the less hand cranking of the freezer, the shorter the time for freezing in the freezer, after starting freezing process.

Persimmon Ice Cream VIII

1½ quarts cream (30-40% milk fat)
1½ pints milk
1 cup sugar
1 teaspoon soda
3 cups persimmon pulp

Beat lightly ingredients, adding in above order. Thoroughly chill mixture (with persimmon pulp chilled separately, as above). Partially freeze before adding persimmon pulp then complete freezing in normal procedure. Remember previous comments.

Persimmon Ice Cream IX

1½ quarts cream (30-40% milk fat)
¾ pint skim milk
1 can (15 oz.) evaporated milk
2 cups sugar
1 teaspoon gelatin
3 cups persimmon pulp

Dissolve gelatin in milk-water, as above. Lightly beat, adding ingredients in the order as listed. Then very thoroughly chill mixture minus persimmon pulp, as before. Partially freeze before adding persimmon pulp, then complete freezing process.

Persimmon Ice Cream X

1½ quarts cream (30-40% milk fat)
1 pint milk
2 cups sugar
6 eggs, or yolks of 8
3 cups persimmon pulp

Lightly beat eggs or egg yolks, adding sugar and mixing well. Then add milk and cream. Place mix in a large double boiler, over water, and bring it to 150°F., for 30 minutes. Chill as fast as possible. Keep in refrigerator for several hours, or overnight if possible, bring temperature as close to freezing, without freezing, as is possible in the refrigerator. Bring persimmon pulp down to the same temperature. Place the chilled mix, minus persimmon pulp, into the freezer and partially freeze it. Then add persimmon pulp and continue the freezing.

The colder the ingredients, short of being frozen, the less hand cranking of the freezer, and the shorter the time for freezing in the freezer.

Persimmon Ice Cream XI

(Dietetic Ice Cream)

1 quart cream
1 quart milk
4 grains saccharin
1 teaspoon gelatin
3 cups persimmon pulp

Add gelatin to about ounce of cold milk and let set for 5 minutes, then heat milk-gelatin preparation in the top of a double boiler until the gelatin is dissolved. Remove gelatin preparation from the heat and dissolve the saccharin in it. Then combine gelatin-saccharin-milk with the remaining milk and cream, which should have been refrigerated to as low a temperature above 32°F., as possible. Pour the cold mixture into the freezer, and begin the freezing process. When the ice cream mix is partially frozen, open the freezer and add the cooled persimmon pulp and freeze, while turning the mix to completion. Remove the dasher, pack with salt and ice and let set for about two hours to firm up. Open and serve.

As oriental persimmons are lower in fruit sugars and calories than are American persimmons they should be considered for this ice cream.

Commercial Preparations

Persimmon ice cream is golden-yellow, smooth-textured, with good keeping qualities and a distinctive, pleasing flavor. Use a coarse, uncooked pulp free from astringency.

American Persimmon Ice Cream

70 pounds ice cream mix (12% butterfat)
15 pounds persimmon pulp
2 pounds sucrose (cane sugar)
1 ounce orange concentrate
⅜ ounce persian yellow
10 grams (⅓ oz.) pumpkin spice

The pumpkin spice contained cinnamon, ginger, allspice and nutmeg.

Oriental Persimmon Ice Cream

8 gallons plain ice cream mix (12% butterfat)
2 gallons persimmon pulp
1 pint grated orange rind
2 ounces vanilla extract

The persimmon pulp should be four parts pulp and one part sugar.

SUCKERS

Persimmon Pops

Wash the persimmons and remove the stems. Allow fruit to air dry, or thoroughly dry it. Carefully spear each fruit with a stick, perferably a flat stick. Place each in a separate paper cup, small plastic bag, or one in each depression of a muffin pan. Place them in a freezer. If they were thoroughly dry before they were frozen they may be easily removed from the cup, bag or pan. It they adhere to container warm them just enough for easy removal, then immediately return them to the freezer in a larger, well-sealed, plastic bag until they are desired for use.

Sherbet Piquant

1 cup water
1 cup sugar
2 cups persimmon pulp
Juice of ½ lemon
⅛ teaspoon salt
1 egg white

Boil water and sugar for a minute, then set aside. When cold, add persimmon pulp, the lemon juice, salt and unbeaten egg white. Freeze in a rotary freezer as you would ice cream.

Directions for freezing and packing, using a rotary freezer, are given under Ice Cream for Home Preparation. Check this.

Persimmon Mousse

1½ cups persimmon pulp
¼ cup diced orange
½ cup diced pineapple (canned)
¼ cup sugar
Dash of salt
1 tablespoon lemon juice
1 cup heavy cream, whipped

Combine the persimmon pulp, diced orange, diced pineapple, sugar, salt and lemon juice. Blend gently. Fold in the whipped cream. Pour into refrigerator tray and freeze. Serves 6.

Persimmon Sherbet

2 teaspoons gelatin
½ cup cold water
1½ cups persimmon pulp
1 cup chilled evaporated milk

Soak gelatin in cold water for 5 minutes, then heat over water until dissolved. Cool then add persimmon pulp. Freeze to a soft mush, then beat stiff. Add milk and continue beating until velvety. Then refreeze.

Shredded Persimmon Sherbet

Cut chilled firm-ripe naturally non-astringent, or frozen soft-ripe persimmons in half, crosswise, and remove any seeds present.

Shred the firm cold persimmons and place in sherbet glasses. Garnish with whipped cream, or one of the prepared whips, and top with a maraschino cherry. Serve at once.

UNFROZEN DESSERTS

There is a greater variety of persimmon desserts among the Unfrozen desserts, than there is among the Frozen desserts. The unfrozen desserts include cooked and uncooked desserts, desserts served hot and desserts served cold, desserts served molded and desserts served unmolded. There is a persimmon dessert for every meal, occasion, or plate. We urge you to TRY them.

Broiled Persimmons

Cut firm-ripe naturally non-astringent persimmons in half, crosswise. Remove any seeds present. Sprinkle cut surface with sugar and place a patty of butter on each half. Broil briefly, then give each half a dash of sherry wine. Serve hot.

Try them with brown sugar for a different flavor.

Fig and Persimmon Dessert

1 cup canned figs
1 avocado
2 persimmons

Cut figs into pieces. Peel and dice the avocado. Pare and dice persimmons. The persimmons should be firm-ripe naturally non-astringent or lightly frozen soft-ripe persimmons. Combine the ingredients, adding the syrup from the figs. Chill the mixture.

Serve with ice cream, a fruit cocktail, or simply as it is.

Flamenco Persimmon Cream

2 cups milk
1 tablespoon gelatin
2 eggs
⅓ cup sugar
⅛ teaspoon salt
¼ teaspoon vanilla
1 cup persimmon pulp

Add gelatin to the cold milk and let set for five minutes, then dissolve by heating milk over hot water. Separate the egg whites and yolks. Add the sugar and salt to the yolks, mixing well, then add to the hot milk, cooking until a ring is formed on the spoon on cooling. Cool and add vanilla. Put in mold, alternating layers of custard and persimmon pulp. Beat egg whites until stiff and fold into the last layer of custard. Then put on last layer of persimmon pulp. Chill and turn out of mold before serving.

Jellied Persimmons

1½ cups persimmon pulp
½ cup crushed, canned pineapple (with juice)
Dash salt
¼ cup sugar
1 teaspoon lemon juice
1 tablespoon gelatin
¼ cup cold water
½ cup heavy cream, whipped
¼ cup chopped pecans
½ tablespoon sugar

Combine persimmon pulp, pineapple with juice, sugar, lemon juice and salt. Soften gelatin in the cold water, then dissolve it over hot water. Add fruit mixture to the gelatin when it is almost at the boiling point. Pour into wet molds. Chill, unmold and serve with slightly sweetened whipped cream, or one of prepared whips, to which pecans have been added. Serves six.

Persimmons-As-You-Like-Them

Peel persimmons, cut them a bit more than halfway down and divide sections somewhat. Use firm-ripe naturally non-astringent or lightly frozen soft-ripe persimmons. Squeeze a little lemon, lime or orange into the fruit, or cover the top of the fruit with whipped cream flavored with Creme de Cacao, sherry or rum. Serve 1 persimmon each!

Persimmon Bavarian I

¼ cup sugar
1½ cups milk
⅛ teaspoon salt
4 egg yolks, slightly beaten

Heat the milk, sugar and salt in top of double boiler until scalding hot, then slowly add while stirring, the egg yolks. Cook, stirring constantly, until the custard coats a spoon.

1⅓ teaspoons gelatin
3 tablespoons cold water
2 cups persimmon pulp
½ teaspoon grated lemon rind
5 teaspoons lemon juice
1 cup heavy cream, whipped stiff

Soften gelatin in cold water for about five minutes, then stir it into the hot custard until it is dissolved. Allow the mixture to cool slightly and fold in persimmon pulp, lemon rind and lemon juice, then fold in whipped cream. Cover and chill. Garnish with toasted coconut if desired. Makes eight servings.

Persimmon Bavarian II

½ cup sugar
1 tablespoon gelatin
2¼ cups milk
¼ teaspoon salt
4 egg yolks, slightly beaten
1 cup whipping cream, whipped stiff
1 teaspoon vanilla extract
4 oriental persimmons

Blend sugar, gelatin, salt, egg yolks and milk in a saucepan. Allow it to set for five minutes, then cook over medium heat, stirring constantly, until it simmers. Cool until it starts to set, then fold in whipped cream and vanilla. Pour into well-buttered mold and chill until firm. Unmold and garnish with sweetened whipped cream and slices and dices of persimmon. Use firm-ripe naturally non-astringent or lightly frozen soft-ripe persimmons for slicing or dicing. Serves ten.

Persimmon Chiffon

½ cup persimmon pulp
1 package Jell-O Whip 'n Chill Dessert Mix
½ cup cold milk

Thoroughly mix Whip 'n Chill and milk in small mixing bowl, then whip at the highest speed on the mixer for a minute or two. Add persimmon pulp and whip at same speed for about two to five minutes or until light and fluffy. Pour into individual serving cups or into a larger dish and refrigerate for several hours. Serves four.

Persimmon Chiffon Parfait

While parfait, by definition in the English language, means a frozen dessert, allow us to introduce you to a new parfait, the Chiffon Parfait. In this case it is Persimmon Chiffon Parfait, a non-frozen but cold dessert. The word parfait, meaning perfect in the French language, is applicable to this Chiffon Parfait, even though only chilled.

½ envelope gelatin
1 tablespoon cold water
1½ cups persimmon pulp
⅓ cup sherry wine
2 tablespoons sugar
2 egg whites
Whipped cream

Soak gelatin in cold water. Add sugar to sherry and heat until sugar is dissolved. Add gelatin to this hot mixture and stir until dissolved, then cool. Beat egg whites stiff. Add persimmon pulp to the cool sherry syrup and then fold in egg whites. Place in parfait glasses. Refrigerate several hours. Serve with whipped cream topping, garnish with chopped nuts, and a maraschino cherry, if desired.

HOT!! Persimmon Cobbler

Cobbler Batter

1 tablespoon butter
¼ cup light brown sugar
½ cup flour
1 teaspoon baking powder
½ teaspoon soda
¼ cup milk

Cream butter and sugar. Sift flour, soda and baking powder together. Add milk to the creamed mixture alternately with flour mixture. Mix well. Pour batter into greased 8-inch baking dish and let stand for two minutes.

Cobbler Topping

1 cup persimmon pulp
1 tablespoon butter
⅓ cup brown sugar
¼ cup orange juice (scant)
⅓ teaspoon soda

Thoroughly chill persimmon pulp. Boil brown sugar, butter and orange juice until they are dissolved and blended. Set aside to cool. After cooling add the soda, mix, and then add the persimmon pulp. Blend them. Pour topping on top of Persimmon Cobbler batter and bake for 20 minutes at 350°F., and then about 10 minutes at 325°F. Serve hot with Cobbler Sauce, whipped cream or your favorite sauce. Serves four.

Persimmon Compote

6 persimmons
2 cups sugar
1 cinnamon stick
4 cups water
1 tablespoon fresh lemon juice
1 teaspoon grated lemon rind
3 whole cloves

Use firm-ripe naturally non-astringent fruit. Peel the persimmons. In a large stainless steel pot or Dutch oven bring the sugar, lemon juice, lemon rind and water to a boil. Add spices and persimmons. Cover and keep at a rolling boil for about 30 minutes, depending on the ripeness and size of the persimmons. Remove the fruit as soon as it is tender. Check tenderness by sticking fruit with a fork. Keep the persimmons stem up when they are removed from the heat. Pour some syrup over them, let them cool and then refrigerate for several hours. Serve with Compote Sauce, which see, under Sauces!!

Persimmon Cup

With the stems removed and stem ends down, using a very sharp knife, incompletely cut the now uppermost portion of firm-ripe naturally non-astringent OR lightly frozen soft-ripe persimmons into pie-like segments so that it may be opened like the petals of a flower. Remove any seeds that are present. They are large, brown, hard and readily seen. In the center of the opened fruit place a scoop of your favorite ice cream. Garnish with a cookie or two. Serve on individual plates, allowing one persimmon each.

Persimmon Cup Dandy

Peel the firm-ripe non-astringent OR lightly frozen soft-ripe persimmons and place them pointed end down in sherbet glasses. Scoop out a small amount of the persimmon pulp and remove any seeds that may be present. Fill the persimmon depression to overflowing with sections of orange and grapefruit. Top with whipped cream if desired. A teaspoonful of brandy, or brandied fruit may be added to the orange and grapefruit sections in each cup, if desired.

Persimmon Custard

2 cups persimmon pulp
½ cup sugar
1 teaspoon soda
¼ teaspoon cinnamon
⅛ teaspoon nutmeg
Pinch of salt
2 egg yolks, lightly beaten

The spices are optional. You may delete them or substitute others if desired.

Combine and mix all ingredients and pour them into a baking dish. Place the dish in a pan of hot water and bake at 300°F., for about 15 minutes. Make a meringue with the egg whites and spread it on top of the custard. Bake at the same temperature as before until the top of the meringue is light brown.

Persimmon Duvet

1 tablespoon gelatin
¼ cup cold water
⅓ cup boiling water
¾ cup persimmon pulp
½ cup sugar
1 tablespoon lemon juice
1 cup whipped cream

Soften the gelatin in cold water, then add boiling water and stir until gelatin is dissolved. Add sugar and lemon juice. Let it cool. Add persimmon pulp, stirring well. Chill until partially set. Beat the cream until stiff and then fold it into persimmon-gelatin mixture. Spoon the fluff into parfait glasses and return it to the refrigerator until it is to be served. Top with whipped cream, or one of the prepared whips, add chopped nuts and maraschino cherries, if desired.

Persimmons-Fit-For-A-King

Peel firm-ripe naturally non-astringent OR lightly frozen soft-ripe persimmons allowing one per person. Thoroughly chill them. Serve on individual plates and cover with a boiled custard and top with chopped pecans.

Boiled Custard for above

1½ cups milk
4 egg yolks
¼ cup sugar
¼ teaspoon salt
1 teaspoon vanilla

Beat egg yolks and blend in sugar and salt. Scald milk in top of a double boiler. Stir scalded milk gradually into egg yolk mixture, stirring constantly. Return this mixture to the double boiler and simmer, stirring constantly. When the custard coats a spoon remove from the heat and cool. Blend in the vanilla. The custard may show signs of curdling at times. If so, whip it with a rotary egg beater, or its modern-day equivalent, the mixer, until the custard is smooth, then continue.

Persimmon Fluff

1½ teaspoons gelatin
¼ cup cold water
¼ cup boiling water
2 egg whites
½ cup sugar
½ cup orange juice
1 cup persimmon pulp
Lady fingers or sponge cake

Soften gelatin in cold water for 5 minutes, then add boiling water and stir until gelatin is dissolved. Combine sugar, orange juice and persimmon pulp, stir in the gelatin liquid and chill until partially set. Beat egg whites until they are fluffy, but not dry. Fold in persimmon-gelatin mixture. Pour the fluff into individual molds, or one large mold lined with lady fingers or strips of sponge cake. Chill until firm. Unmold and serve with whipped cream or custard sauce.

Persimmon Flummery

1 tablespoon gelatin
½ cup water
½ cup sugar
3 tablespoons lemon juice
1 cup persimmon pulp
1 teaspoon vanilla
4 egg whites
Dash of salt

Add gelatin to cold water and let it set for several minutes, then heat, preferably over a double boiler, until the gelatin is dissolved. Add sugar to gelatin solution while it is hot for ease in dissolving. Stir in the lemon juice. Cool, then add persimmon pulp and vanilla. Chill until the mixture looks syrupy. Beat egg whites and salt until they are stiff. Beat persimmon pulp mixture until it is frothy and then combine it with the egg whites. Beat until the mixture holds its shape, then turn it in a mold and chill it for 4 hours. Unmold and serve.

Persimmon Gelatin

Make your favorite gelatin dessert, in the usual way but when it is partially set add persimmon pieces or persimmon pulp, stirring them in. Refrigerate until the gelatin dessert has completely set. Unmold in the usual way and serve!

Persimmon Mallow

1 cup persimmon pulp
1 cup sugar
⅛ teaspoon salt
1½ cups miniature marshmallows
1½ cups Graham crackers
½ cup finely chopped nuts
½ cup whipped cream

Combine all ingredients, mixing lightly. Turn into individual molds. Chill until firm. Unmold and serve plain or with more whipped cream, or one of prepared whips!

Persimmon Marvel

½ cup sugar
2 tablespoons butter
1 cup persimmon pulp
1 cup flour
1 teaspoon baking powder
1 egg
½ teaspoon soda

This recipe is a marvel in that it may be readily modified to make a cake, a custard or a pudding, all three of which are most excellent dishes.

To make Cake. Use recipe as given above. Cream butter and shortening, then add egg. Sift flour, baking powder and soda together. Combine the two mixtures. Mix well. Pour into greased and floured cake pan and bake at 350°F., for about 40 minutes.

For a soft pudding. Leave out the egg. Combine ingredients (as for making cake) and bake in a pan at 350°F., until done.

For a custard. Leave out flour and baking powder, but not the egg (as for soft pudding). Combine remaining ingredients, adding soda last. Pour into a dish and bake at 350°F., until done.

Persimmon-Pear Delight

2 oriental persimmons
2 Bartlett pears
½ cup whipped cream

Peel and dice the fruit. The oriental persimmon should be firm-ripe naturally non-astringent or lightly frozen soft-ripe. Put diced fruit in cocktail glasses. Top with whipped cream. Top with a maraschino cherry, if desired. Chill and serve.

Persimmons and Pecans

Peel and slice or dice firm-ripe non-astringent persimmons. Cover them with instant vanilla pudding, using cream instead of milk, and sprinkle freely with chopped pecans. Serve chilled. Instant vanilla pudding is a pre-packaged pudding available in many grocery stores, or you may make your own vanilla pudding from "scratch," if you wish.

Persimmons 'n Cheese

Select soft-ripe fruit. Remove the stems, wash and dry. Place whole fruit stem end down, on a plate. Make an incision at the tip of the fruit so that it may be eaten with a spoon. Garnish with crackers and Camembert cheese!!

Persimmon Supreme

2 envelopes unflavored gelatin
½ cup cold water
¾ cup boiling water
⅔ cup non-fat dry milk
1 tablespoon liquid non-nutritive sweetener
1 tablespoon imitation brandy flavoring
1 cup persimmon pulp, or diced!!
6 ice cubes

This is a light and fluffy dessert that looks and tastes as if it were full of calories, but it isn't.

Sprinkle gelatin over cold water in 5-cup blender container and allow gelatin to soften for 5 minutes, or while assembling other ingredients. Pour boiling water into the blender container containing the cold water gelatin. Cover the blender container. Process at low speed until gelatin is dissolved. If gelatin granules cling to sides of the container use a rubber spatula to push them into the mixture. Add powdered milk, sweetener and brandy flavoring. Blend well at low speed. Add persimmon pulp. Process first at low speed and then at high speed until well blended. Add ice cubes, one at a time and process at high speed until well blended. Pour into sherbet glasses and chill. Serves 5.

Persimmon Trifle

2 coconut cookies or macaroons
1 cup persimmon pulp
¼ cup sugar
½ teaspoon flavoring

Crumble cookies into the bottom of a dish. Mix persimmon pulp, sugar and flavoring of your choice and pour it over the crumbs.

Make boiling custard using:

1 cup milk
2 eggs
½ teaspoon flavoring (choice)
2 tablespoons sugar

When the custard is cool pour it over the persimmon mixture and crumble two or more cookies over the top.

Place the trifle in refrigerator for several hours to blend the flavors and to allow the custard to become firm. Serve with a generous dab of whipped cream or one of the prepared whips. Garnish with a maraschino cherry if desired.

Persimmon-Wafer Dessert

1½ cups crushed chocolate wafers
½ cup soft butter or margarine
1 cup sifted confectioners' sugar
1 egg (room temperature)
1 cup persimmon pulp
1 cup whipping cream, stiff whipped

Spread ½ of crumbs in 8-inch square, 2-inch deep pan. Beat butter, sugar and eggs together until light and fluffy. Spread this mixture over crumbs in the pan. Spread persimmon pulp over butter-sugar-egg mixture, then spread whipped cream over persimmon pulp. Sprinkle with the remaining crumbs. Chill 12 hours or longer. Cut into squares to serve. Makes 9 servings. One of prepared whips may be used instead of whipped cream.

Persimmon Whip

1 cup persimmon pulp
½ cup sugar
5 egg whites
¼ teaspoon salt
3 tablespoons lemon juice

Heat the pulp and sugar just enough for sugar to be completely dissolved. Fold this warm mixture into the stiffly beaten egg whites to which the salt has been added. Mix in lemon juice. Place in baking dish and set in hot water, bake at 225°F., for about one hour.

Shredded Persimmon

Frozen soft-ripe, or firm-ripe naturally non-astringent persimmons may be shredded. As such they make a good topping for ice cream, custards, other dishes. If frozen persimmons are used they should be shredded just before being used.

Before persimmons are shredded, the fruits should be cut in half, crosswise, and any seeds present removed. The seeds are hard, dark brown, fairly large (lima bean size).

Soojung Kiva

1 pound dried persimmons
4 slices ginger root
1 cup brown sugar
4 cups water

This may be a genuine oriental recipe utilizing persimmons in the culinary arts. If so, to the best of our knowledge, it is unique.

Boil the ginger root in water for 15 minutes, then strain, keeping the liquid. Add brown sugar to ginger water and boil until sugar is dissolved. Place dried persimmons in a container and cover them with tepid water for 6 hours. To serve, place the persimmons in individual serving dishes and add enough ginger water to cover. Sprinkle with cinnamon and top with a few pine nuts.

SAUCES

Among the following sauces, only Ap-Persimmon (Apple-Persimmon) Sauce contains persimmons. The Ap-Persimmon Sauce recipe suggests a whole new field of fruit sauces, combinations to suit every taste from a toddling junior to his grandparents. Persimmons blend well with many fruits other than apples. We suggest the various citrus fruits, such as oranges, tangerines, grapefruit, etc., as well as avocado, peaches, apricots, pears, plums, and others.

The other sauces listed here are supplementary recipes—sauces called for with the persimmon pudding recipes, as well as with other recipes.

Ap-Persimmon Sauce

1 cup persimmon pulp
⅛ cup sugar
1 cup freshly prepared applesauce (unsweetened)

Cook applesauce with sugar until sugar is dissolved, then add persimmon pulp. Boil only long enough to sterilize for canning or keeping in the refrigerator until used. For freezing or immediate use it should not be boiled.

Canned applesauce may be substituted for freshly prepared applesauce if the grocery is more convenient than the apple tree.

Citrus Sauce

¾ cup orange juice
1 tablespoon cornstarch
1 tablespoon lemon juice
1 tablespoon butter or ¼ cup cream

Blend the cornstarch with juices and boil until the mixture thickens and is clear. Add cream if desired.

Compote Sauce

1 cup milk
½ cup heavy cream
1 teaspoon vanilla extract
6 tablespoons sugar
4 large egg yolks
2 teaspoons cornstarch

Combine cream and milk. Cream sugar and egg yolks; add cornstarch and beat until smooth. Add milk-cream mixture, beating well. Cook it over low heat, stirring until it is quite thick, about 15 minutes. Remove from heat and cool, stirring frequently. Add vanilla, cover and chill thoroughly.

Serve fruit on individual plates with a tablespoon of sauce over the stem end of the fruit.

Florida Rum Sauce

3 tablespoons butter
1 cup light brown sugar
1 tablespoon cornstarch
½ cup rum
1 teaspoon vanilla
⅛ teaspoon salt

Heat the butter in a saucepan until it is foamy and lightly browned, then add sugar and 1½ cups water. Heat to boiling, stirring only enough to barely mix. Mix cornstarch with two tablespoons of cold water to make a smooth paste. Stir cornstarch paste into sugar-butter mixture. Cook, stirring until thickened. Remove it from the heat, add the rum, vanilla and salt. Serve as a hot sauce on puddings, ice cream, pie, etc.

Hard Sauce

1 cup powdered sugar
1 egg or ¼ cup cream
4 tablespoons butter
⅛ teaspoon salt

Sift the sugar. Beat butter until it is soft. Add sugar to butter gradually, beating them until they are well-blended. Then add salt and egg or cream, beating the sauce until it is smooth. Chill it.

If a flavored hard sauce is desired, this sauce may be flavored with a teaspoon of vanilla extract, lemon extract, rum flavoring, brandy flavoring or the flavoring of your choice. Whatever flavoring you use, add it with the cream or egg, so that it will be blended in well.

Lemon Sauce

⅓ cup sugar
1 cup water
½ teaspoon grated lemon rind
1 tablespoon cornstarch
2½ tablespoons butter
1½ tablespoons lemon juice
⅛ teaspoon salt

Combine water, sugar and cornstarch in a double boiler over hot water and stir until thickened. Remove sauce from heat and stir in the remaining ingredients.

Wine Sauce

1 cup sugar
¼ cup wine
½ cup water
1 tablespoon cornstarch

Add sugar and cornstarch to the water in a double boiler; heat, stirring constantly, until it thickens. Let cool, then stir in the wine. If a light colored sauce is desired a white wine is best, but a red wine may be used, and in fact, some may even prefer it.

SPREADS

Ever mindful of mankind's wide range in taste, and the hostess' desire for something different, we suggest the use of persimmon spreads on crackers, cakes, the various sandwiches, from the simple open sandwich to the more decorative ribbon, checkerboard or pinwheel types of sandwiches.

Mixed Fruit Spread

½ cup prunes, pitted
½ cup dried apricots, soaked
¼ cup raisins or dates
½ cup persimmon pulp
½ cup cream cheese
¼ cup chopped nuts

Blend all the ingredients together in a blender. Use as suggested above.

Persimmon-Date-Nut Spread

1 cup dates, pitted
¼ cup nuts, chopped
¼ cup persimmon pulp
½ cup powdered milk

Blend ingredients together in a blender. If the spread is too thick add additional powdered milk. Makes 2¼ cups.

Persimmon Spread

1 cup persimmon pulp
1 tablespoon oil
½ cup shredded coconut
½ cup powdered milk

Blend all ingredients together. Makes near 2 cups. Delicious on crackers and breads.

Persimmon Topping

1 cup persimmon pulp
¼ cup sugar
¼ cup orange juice
1 teaspoon soda

Add the soda to the orange juice, then add persimmon pulp in the top of a double boiler. Cook until the desired consistency is reached. Pour into hot sterilized jars and seal. Makes about one-half pint. For use over ice cream, custards, etc.

If the topping is to be used immediately, or frozen for subsequent use, the soda and cooking should be deleted. Simply mix persimmon pulp, orange juice, and sugar, beating them until the proper consistency is reached. A blender serves this purpose well. Use immediately, if desired. It will keep in a refrigerator for several weeks, depending on the temperature at which the refrigerator operates, or freeze it and use as wished.

Regal Topping

⅓ cup brown sugar
1 tablespoon butter
¼ cup orange juice
⅓ teaspoon soda
1 cup persimmon pulp
1 teaspoon vanilla

Thoroughly chill persimmon pulp. Combine and heat brown sugar, butter, and orange juice until they are dissolved and blended. Set aside to cool. After cooling add the soda, mix, and then add persimmon pulp. Blend them.

This is an excellent dessert topping and it may also be used as a pie filling. When used as a pie filling the pulp need not be chilled, nor mixture set aside to cool. Combine ingredients as outlined above, first adding half an envelope of gelatin to the orange juice and letting it stand for several minutes, then stirring constantly while brown sugar, butter, orange juice mixture is being heated. Pour into a pre-baked pie or tart crusts and chill before serving.

Sherry Cream

Add sherry wine or sherry flavoring to whipped cream or one of the whipped toppings to your taste. Mix them well. If wine is used mix just before serving. If the flavoring is used it may be prepared somewhat in advance of anticipated use.

PUDDINGS

In our search of the culinary literature we found literally dozens upon dozens of recipes for persimmon puddings. Some recipes varied considerably, while others had only minor differences, and some, as was to be expected, were listed by two, or sometimes more, authors. Some similar recipes differed only in their name.

We found nothing in our search to support our belief, but we are of the opinion that persimmon puddings, if their origin can ever be traced, will lead back to early America, perhaps the 17th century.

We consider these puddings the horse and buggy dish in the persimmon culinary world. By this we do not mean to degrade persimmon puddings any more than we would degrade grandmother's comforter while using an electric blanket. Grandmother's comforter was a real comfort on a cold winter's night. We don't know, and dislike contemplating, where America would be had we not had her comforter. In a sense, the same may be said for persimmon puddings. They were a great comfort, tasty and nourishing to a hard-working, hungry, early American living in the "persimmon belt." But, late in the 20th century this word "progress" now "bugs" us. We are constantly looking for changes; new uses for old things; in our case different, new and better uses for persimmons. That's one of the reasons for this book; to show that persimmons, now long neglected, can be used for more than puddings. In a world that has many new mouths to feed each year, and agricultural land diminishing at a great rate, we had better learn how to utilize neglected food crops. Better persimmon dishes await us if we just put our minds to it!

In some geographic areas persimmon puddings are quite popular, even now, late in the 20th century. These puddings can be a delightfully tasty dish, and in Mitchell, Indiana, they hold a Persimmon Festival, in persimmon season, each fall, awarding prizes for the best persimmon puddings entered in the contest. Perhaps, some day, they will also offer a prize for the best culinary use of persimmons, exclusive of puddings.

Our selection of persimmon puddings are those we considered best, or sufficiently different from the others to warrant inclusion. Even with this restriction, there are quite a few persimmon puddings.

Most persimmon puddings are spiced puddings, but we feel that they need not be spiced if your taste is not for spices, or if spices are not momentarily available, *or* if your physician frowns on your using them for reasons of health. For these reasons we show the spices in the pudding recipes as optional in all but one recipe. The exception is Persimmon Spice Pudding. To make spices optional in this recipe would be to belie its name. Persimmon puddings without spices can be delicious.

Spices may be deleted, reduced in quantity, or otherwise substituted for them, depending on individual taste.

American Persimmon Pudding

3 cups persimmon pulp
2 cups milk
3 cups all-purpose flour
1 teaspoon salt
1 egg
1 cup sugar
1 teaspoon vanilla
½ teaspoon lemon extract
⅓ teaspoon cloves (optional)
½ teaspoon nutmeg (opt.)
1 teaspoon cinnamon (opt.)
¼ cup margarine, melted
1 teaspoon soda
1 tablespoon hot water
1½ teaspoons double acting, or 2 teaspoons tartrate or phosphate type baking powder

All ingredients should be at room temperature. Start the oven about 10 minutes before pudding is to be placed in it. Set it at 350°F., for a metal dish or 325°F., for a glass or ceramic dish. Sieve flour, salt, spices and baking powder together several times. Mix milk with persimmon pulp. Cream the sugar and egg. Add flour mixture and persimmon-milk mixture alternately, in about 3 portions, to the sugar-egg mixture, beginning and ending with the flour mixture. Dissolve soda in the hot water and stir it into the mix until all ingredients are well blended. Pour at once into a 12-inch by 17-inch pan about 2-inch deep and place into oven. Bake for about 50 minutes, or until done. Serve hot or cold with whipped cream or your favorite sauce. Serves 12.

Aunt Emma's Persimmon Pudding

½ cup buttermilk
½ teaspoon soda
1 cup persimmon pulp
1 cup sugar
1 egg
⅓ cup butter
⅔ cup flour
1 teaspoon baking powder
½ teaspoon cinnamon (opt.)
½ cup whole milk or cream

Dissolve soda in the buttermilk, then add persimmon pulp, melted butter, egg and sugar. Stir it well. Sieve remaining dry ingredients together and add them to the whole milk. Combine the two mixtures, stirring well. Bake 40 minutes in an ungreased pan at 350°F. It is done when it falls. Serve warm with whipped cream or other topping.

Black Walnut Persimmon Pudding

1 cup flour
1 cup persimmon pulp
½ teaspoon salt
3 teaspoons baking powder
½ teaspoon soda
½ cup chopped black walnuts
½ cup honey
1 egg, beaten
2 tablespoons butter, melted
¼ cup milk
½ cup raisins

Sift flour, salt, baking powder and soda together; add the nuts and raisins. Combine all the remaining ingredients and add them to the flour mixture. Blend the combined mixtures well. Pour into a greased and floured loaf pan and bake at 350°F., for one hour. This serves four people.

Brown Sugar Persimmon Pudding

½ pound butter, melted
1½ cups brown sugar
2 cups persimmon pulp
2 cups milk
2 cups flour
½ teaspoon salt
4 teaspoons baking soda
½ teaspoon cinnamon (opt.)

Combine melted butter, brown sugar, milk and persimmon pulp. Sieve the flour, salt, baking powder and cinnamon together. Combine the two mixtures, stirring well. Pour into a well-buttered baking dish. Bake at 325°F., for about one hour. Serves 6 to 8.

Buttermilk Persimmon Pudding

1 cup persimmon pulp
1 cup sifted flour
½ cup sweet cream
1 teaspoon cinnamon (opt.)
2 eggs, well beaten
1 cup sugar
1 cup buttermilk
1 teaspoon soda
¼ teaspoon salt
¼ cup margarine, melted

Add soda to buttermilk. Cream sugar and margarine, then add eggs and beat well. Sift remaining dry ingredients together. Add flour mixture and cream alternately to sugar-egg mixture, then fold in persimmon pulp. Pour into well-greased and floured pan. Bake in slow oven, 275°F., for one hour. Stir the pudding twice during the baking. When done the pudding will be quite moist. Serve with whipped cream or your favorite sauce, hot or cold. This serves six to eight.

Carolina Persimmon Pudding

2 cups sugar
2 cups flour
3 teaspoons baking powder
1 teaspoon soda
1 teaspoon salt
2 cups persimmon pulp
2 cups chopped pecans
½ cup chopped candied lemon peel
1 cup milk
4 tablespoons butter, melted
⅛ teaspoon mace (opt.)
1 teaspoon cinnamon (opt.)

Sift sugar, flour, baking powder, soda, salt and spices together. Combine persimmon pulp, milk, melted butter, walnuts and lemon peel. Combine the 2 mixtures. Mix well! Pour into greased and floured dish and set in a pan of hot water. Bake 1½ hours at 350°F. Serve hot or cold, with or without a sauce or whipped topping.

Country-Style Persimmon Pudding

1 cup flour
1 cup sugar
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon cinnamon (opt.)
½ teaspoon salt
1 teaspoon vanilla
1 egg
¼ cup milk
1 cup persimmon pulp
1 tablespoon butter, melted
1 cup chopped butternuts

Sift dry ingredients together, then add milk, egg, vanilla and persimmon pulp. Mix well, then add butter and chopped nuts. Pour into a greased baking dish, cover and bake at 350°F., for one hour. Remove the cover, carefully to avoid a steam burn, as soon as the pudding is done. Serve with a lemon sauce, whipped cream or one of prepared whips!

Date Persimmon Pudding

1½ cups flour
1½ teaspoon soda
1½ teaspoon baking soda
½ teaspoon salt
1 cup sugar
1 cup persimmon pulp
1 cup chopped dates
1 cup chopped nuts
1 teaspoon vanilla
1½ tablespoons butter, melted
½ cup buttermilk

Sift flour, soda, baking powder, salt and sugar together. Mix remaining ingredients together, then combine the two mixtures, mixing well. Line a loaf pan with greased brown paper. Spoon pudding mixture into the paper lined pan. Bake at 325°F., for 1½ hours. Serve hot or cold, with hard sauce, whipped cream, ice cream or one of the prepared whips. This makes 10 to 12 servings. This pudding freezes well!!

Family Persimmon Pudding

4 cups persimmon pulp
1 cup sugar
2 eggs
4 cups milk
4 cups flour
1 teaspoon salt
2 tablespoons soda
Nutmeg to taste (opt.)

Add sugar, eggs and milk to persimmon pulp, mixing them well. Sift salt, soda and flour together. Combine the two mixtures, mixing them well. Add spice, if desired. The batter should be the consistency of pancake batter. Bake at 300°F., for about three hours. Serve with or without sauce or cream!

Free State Persimmon Pudding

⅓ cup butter or margarine
2 cups sugar
2 eggs, beaten
2 cups persimmon pulp
1 teaspoon soda
¼ cup hot water
2½ cups flour, sifted
3 cups milk
1 cup heavy cream, whipped

Cream butter and sugar, then add eggs and persimmon pulp, mixing well. Dissolve soda in hot water and add it to the persimmon mixture. Stir in flour alternately with milk. Bake in greased pan at 275°F., for 3 hours. The pudding should be stirred every 20 minutes if the hot water pan is used. Serve with whipped cream.

Hoosier Persimmon Pudding

1 cup all-purpose flour
½ teaspoon soda
½ teaspoon salt
¼ teaspoon cinnamon (opt.)
¼ teaspoon nutmeg (opt.)
¾ cup sugar
1 cup persimmon pulp
1 cup milk
2 eggs
1½ tablespoons butter, melted

Sift dry ingredients together. Mix persimmon pulp and eggs, then add milk and melted butter. Pour persimmon mixture into dry ingredients. Mix into soft batter, adding more milk if necessary. Pour into a buttered pan and bake at 350°F., for 30 to 45 minutes. Cut into squares and serve plain or with whipped cream. Serves six.

Millie's Persimmon Pudding

2 cups flour
1 cup sugar
2 teaspoons baking powder
2 teaspoons soda
½ teaspoon salt
1 cup persimmon pulp
1 tablespoon, butter, melted
½ cup milk
1 teaspoon vanilla

Sift dry ingredients together. Combine persimmon pulp, melted butter, milk and vanilla. Add dry ingredients mixture to persimmon pulp mixture. Blend well. Pour into a well-greased pan or dish and bake at 350°F., for about 45 minutes or until done. Serve this hot or cold with sweetened whipped cream.

Mrs. Brown's Persimmon Pudding

2 cups persimmon pulp
2 cups sugar
1 teaspoon soda
1½ cups buttermilk
1½ cups flour, sifted
2 eggs, beaten
⅛ teaspoon salt
1 teaspoon baking powder
½ teaspoon cinnamon (opt.)
1 teaspoon vanilla
¼ cup cream
⅛ pound margarine

Combine persimmon pulp, sugar, and eggs. Add soda to buttermilk and stir until the foaming stops, then add it to persimmon pulp mixture. Sift remaining dry ingredients together and add them to the persimmon mixture. Beat well, then add vanilla and cream, blending them into the mixture. Pour the batter into the pan, mixing in margarine. Bake at 325°F., for about 45 minutes, or until done. Serve hot or cold, with or without sauce or whipped cream. Serves 12.

Old Hickory Persimmon Pudding

1 cup flour
1 cup sugar
½ teaspoon salt
½ teaspoon soda
1 teaspoon cinnamon (opt).
½ cup hickory nuts
½ cup raisins
⅓ cup milk
1¼ cups persimmon pulp
1 teaspoon vanilla

Sift dry ingredients together, then add nuts and raisins. Combine milk, persimmon pulp and vanilla. Combine the two mixtures and stir until blended. Turn into greased loaf pan and bake at 325°F., for 50 to 55 minutes. Serve with hard sauce or whipped cream and top with maraschino cherry, if desired. This pudding keeps well under refrigeration, or it may be frozen.

Old Time Persimmon Pudding

1½ cups sugar
3 tablespoons butter
2 eggs
2 cups persimmon pulp
2 cups flour
1 teaspoon salt
1 teaspoon soda
3 cups milk
½ cup butternuts, chopped

Mix sugar, butter and eggs together, beating well. Then add persimmon pulp. Sieve remaining dry ingredients together and add them to persimmon mixture alternately with the milk. Stir until smooth. Bake in an angel food pan covered with foil, or a lid. Bake for one hour at 350°F., uncover and continue baking for another half hour. Serve hot or cold, with or without a sauce or cream.

Ozark Persimmon Pudding

2 cups flour
1½ cups sugar
1 teaspoon salt
½ teaspoon soda
½ teaspoon nutmeg (opt.)
½ teaspoon cinnamon (opt.)
2 cups persimmon pulp
3 eggs, beaten
1¾ cups milk
3 tablespoons butter, melted

Sift dry ingredients together. Mix persimmon pulp, eggs, milk and butter. Combine the two mixtures, stirring well. Pour into a shallow, greased dish to the depth of about two inches. Bake at 300°F., for about one hour. When cold cut in squares and serve plain or with whipped cream. Margarine may be substituted for the butter and one of the prepared whips may be substituted for the whipped cream.

Persimmon-Brandy Pudding

1½ cups persimmon pulp
¼ cup butter
1 cup sugar
1 teaspoon coriander (opt.)
½ cup seedless white raisins, soaked in ¼ cup brandy
¾ teaspoon soda
2 eggs, beaten
2 cups flour
1 teaspoon salt

Cream butter and sugar together, then add beaten eggs and persimmon pulp, mixing well. Sift flour, baking powder, salt and soda and coriander together and add them to the persimmon mixture. Add brandied raisins and chopped nuts. Mix batter and turn it into a buttered pan or baking dish and bake at 350°F., for 30 minutes, or until done. Serve with hard sauce.

Persimmon-Cornflakes Pudding

1 cup persimmon pulp
1 egg
½ cup milk
2 tablespoons margarine, melted
1 cup nuts, chopped
1 cup dates, chopped
1 cup cornflakes, rolled
¾ cup sugar
¾ cup flour
1 teaspoon soda
1 teaspoon nutmeg (opt.)
1 teaspoon cinnamon (opt.)

Combine and mix persimmon pulp, egg, milk and margarine. Sieve flour, sugar, soda and spices together. Combine two mixtures, stirring well, then add dates, nuts and cornflakes. Mix well. Place in greased baking dish, set in pan of warm water. Bake at 350°F., for one hour. May be served hot or cold with your favorite sauce. Makes 8 servings.

Persimmon-Ginger Pudding

1½ cups flour
1¼ cups sugar
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon ginger
½ teaspoon nutmeg (opt.)
2 teaspoons cinnamon (opt.)
2 cups persimmon pulp
2½ cups milk
½ cup butter, melted
3 eggs, well beaten

Sift dry ingredients together, then add persimmon pulp, milk, melted margarine and eggs. Mix well. Bake in greased dish set in larger pan with about one inch water in it. Bake at 350°F., for 45 minutes, or until set. Serve warm with sweetened whipped cream.

While a ginger pudding contains ginger, or should contain the ginger, the other spices are optional.

Persimmon-Honey Pudding

1 cup persimmon pulp
½ cup honey
½ teaspoon soda
5 egg whites
¼ teaspoon salt
3 tablespoons lemon juice

Mix honey and persimmon pulp. Beat egg whites and salt until stiff, but not dry, then fold in pulp mixture. Mix in lemon juice and soda and place in baking dish set in pan of hot water and bake at 300°F., for one hour. Serve hot or cold, plain or with whipped cream.

Persimmon-Honey-Graham Pudding

3 large persimmons
2 bananas
¼ cup butter
½ cup light brown sugar
3 tablespoons graham flour
¼ cup honey
½ teaspoon soda
Whipped cream

Slice persimmons and bananas. Mix softened butter with brown sugar, soda and graham flour. Put alternate layers of flour mixture and fruits in a greased baking dish. Sprinkle with lemon juice (lime juice if preferred) and dribble honey over the top. Bake 30 minutes at 350°F. Serve plain or with whipped cream.

Persimmon-Lemon Pudding

1 cup flour
½ teaspoon salt
½ teaspoon baking powder
½ teaspoon soda
¾ cup sugar
2 eggs, beaten
2 tablespoons butter, melted
1 cup milk
½ lemon rind, grated
1 cup persimmon pulp

Sieve dry ingredients together. Combine beaten eggs and melted butter, then add milk, stirring well. Combine two mixtures, blending them well. Fold in persimmon pulp and lemon rind. Bake in greased 8-inch pan, 2 inches deep, at 350°F., for 50 minutes. Serve plain, with lemon sauce, or with whipped cream. Serves four to six.

Persimmon Spice Pudding

1½ cups flour
½ teaspoon salt
¾ teaspoon double-acting baking powder
¼ teaspoon cloves
¼ teaspoon nutmeg
½ teaspoon cinnamon
4 cups persimmon pulp
½ cup sugar
½ teaspoon soda
1 cup milk
1 egg
½ teaspoon vanilla
¼ teaspoon lemon extract
2 tablespoons butter, melted

Sift dry ingredients together. Combine persimmon pulp, milk, egg, vanilla, lemon extract and melted butter. Combine two mixtures, stirring well. Pour into greased baking dish. Preheat oven to 350°F., and bake 45 to 50 minutes. Serve hot or cold with whipped cream, one of the whips now on the market, or with a hard sauce.

Persimmon-Sweet Potato-Cornmeal Pudding

1 cup flour
1 teaspoon soda
1 teaspoon baking powder
½ cup cornmeal
1 teaspoon salt
½ teaspoon ginger (opt.)
1 teaspoon cinnamon (opt.)
½ teaspoon nutmeg (opt.)
1¼ cups brown sugar
2½ cups persimmon pulp
3 eggs, beaten
1 large sweet potato, peeled, grated
2 cups buttermilk
¼ cup butter, melted

Sift dry ingredients together, add rest of ingredients, blending well. Pour into a greased baking dish about one inch deep. Bake at 350°F., for 1 hour or until done. Serve plain, or with whipped cream. Serves 12 to 16 people.

Plain Persimmon Pudding

¼ cup butter
½ cup sugar
2 eggs, beaten
1½ cups persimmon pulp
½ cup flour
2 teaspoons baking powder
¼ teaspoon salt
⅜ teaspoon soda

Cream butter, then add sugar, beaten eggs and persimmon pulp. Sift dry ingredients together, then combine two mixtures, stirring well. Pour into greased mold, cover and steam for one and a half hours over water.

If more flavoring is desired, it is suggested that brown sugar be used instead of granulated sugar. If the taste of brown sugar doesn't appeal, try that well-known orchid extract, vanilla, or any of the liquor flavors, such as rum, brandy or sherry.

Sour Cream Persimmon Pudding

1 cup sour cream
1 teaspoon soda
1 cup sugar
2 eggs
2 cups persimmon pulp
½ cup flour
2 teaspoons baking powder
⅛ teaspoon salt

Dissolve soda in sour cream, then add sugar, eggs and persimmon pulp. Sift flour, salt and baking powder together. Combine two mixtures, stirring well. Bake at 350°F., for about 40 minutes. Serve hot or cold, with or without a sauce. Serves six.

Southern Persimmon Pudding

1½ cups flour
1½ cups sugar
1 teaspoon baking powder
1 teaspoon soda
½ teaspoon salt
2 teaspoons cinnamon (opt.)
1 teaspoon ginger (opt.)
½ teaspoon nutmeg (opt).
3 eggs, beaten
2 cups persimmon pulp
½ cup butter or margarine, melted
2½ cups milk
1 cup nut meats

Sift dry ingredients together. Add eggs to persimmon pulp, then add dry ingredients mixture, butter and milk. Add nut meats and mix well. Bake in greased dish at 350°F., until firm, usually about 1 hour. Serve with a hard sauce.

Vanilla Persimmon Pudding

1½ cups sugar
⅛ cup shortening
2 cups flour
1 teaspoon baking powder
½ teaspoon soda
¼ teaspoon salt
2 cups milk
2 cups persimmon pulp
1 teaspoon vanilla (opt.)

Cream shortening and sugar. Sift flour, baking powder, soda and salt together. Add creamed mixture and dry ingredients alternately to milk, stirring well. Add persimmon pulp and vanilla. Bake in well-greased pan for about 30 minutes at 300°F. Serve either hot or cold with lemon sauce or whipped cream.

Williamsburg Persimmon Pudding

1 cup persimmon pulp
1 cup sugar
1 teaspoon soda
2 tablespoons butter, melted
½ teaspoon salt
1 egg, well beaten
1 cup flour
½ cup English walnuts, chopped
¼ teaspoon cinnamon (opt.)

Cream sugar, and egg, add persimmon pulp and melted butter. Sift remaining dry ingredients together. Combine two mixtures, stirring well. Add nuts, mixing in well. Turn the batter into a greased and floured loaf pan over a pan of hot water. Bake at 350°F., for about 1½ hours, or until done. Serve hot or cold.

A pint of soft ice cream with a tablespoon of sherry or brandy makes a very excellent sauce for this pudding.

If you think ice cream is out of place in a Williamsburg recipe, let us assure you it is not. Marco Polo, circa 1300, introduced the Western world to ice cream on his return from China. Ice cream is an ancient Chinese dish.

Yankee Persimmon Pudding

2 cups persimmon pulp
2 cups sugar
1 egg
3 tablespoons butter, melted
1 teaspoon salt
¾ cup milk
¼ cup rum or brandy
3 cups flour
1 teaspoon cinnamon (opt.)
1 teaspoon nutmeg (opt.)
3 teaspoons baking powder
3 teaspoons soda
1 cup nuts, chopped
1 cup dates, chopped

Combine ingredients in order given, mixing them well. Fill 2 large, well-buttered and floured loaf pans ¾ full. Bake at 350°F., for 1½ hours or until firm in the center. Serve hot or cold with your favorite sauce.

Persimmon Cornstarch Pudding

½ cup sugar
⅓ cup cornstarch
¼ teaspoon soda
⅛ teaspoon salt
½ cup cold water
1½ cups boiling water
1 cup persimmon pulp
1 tablespoon lemon juice
¼ teaspoon cinnamon (opt.)

Thoroughly mix sugar, cornstarch, salt and soda. Add this mixture to cold water in a double boiler. Let set for several minutes, then add boiling water, stirring well, until mixture thickens. Add persimmon pulp, stirring well. Cover and cook for 15 minutes. Add cinnamon and lemon juice and pour into mold and chill. Serve plain or with whipped cream.

STEAMED PUDDINGS

Steamed puddings remind us of an earlier America and perhaps steamed persimmon puddings date back to those early days. Steamed puddings, persimmon or non-persimmon, are cooked somewhat differently than are the non-steamed ones. A covered mold and a trivet to set mold on; while cooking, are desirable.

For persimmon steamed puddings use a stainless steel, Pyrex glass or an aluminum mold. A covered mold should be used, if available.

In earlier years inverted baking powder cans, of suitable size, were sometimes used as pudding mold covers. You may still use one if you find one of the proper size, but if they are not stainless steel or aluminum; do not allow persimmon batter to come in contact with the baking powder can. If need be line it with aluminum foil or simply use heavy foil for the cover, although a pan or other object may be needed to hold it in place!

Grease inside of the mold, then dust with powdered sugar.

Fill mold only two-thirds full and close it.

Place mold on a trivet in a large kettle. If no trivet is available, use some other suitable device, so that the mold is not resting on the bottom of the kettle. Allow about 1 inch of water between bottom of the kettle and bottom of the mold!!

The water level in kettle should be about as high as level of pudding batter when the mold was first placed in the kettle. Use boiling water in kettle to start with and replenish it with boiling water to replace water boiled away.

Use high heat at first, then, as steam begins to escape, use low heat for the rest of the cooking, but keep water boiling!

After cooking, reduce heat at once, leaving lid in place until pudding has cooled sufficiently to avoid steam burns when the mold is opened.

Persimmon Christmas Pudding

2 cups sugar
1 cup margarine
2 eggs well beaten
1 cup sour cream
2 cups flour
1 teaspoon soda
1 teaspoon salt
2 cups persimmon pulp
2 cups sugar-preserved persimmons

A pudding cloth and sugar-preserved persimmons are needed for recipe. (See Sugar-Preserved Persimmons under Preservation). Cream sugar and margarine, then add well-beaten eggs and sour cream. Sift flour, soda and salt together and combine two mixtures. Add persimmon pulp and mix thoroughly, then carefully fold in sugar preserved persimmons. Wet pudding cloth in boiling water. Wring it out and spread it into a deep dish, turn the batter into it. Tie up the cloth and suspend it over boiling water in a deep, covered vessel. Keep it steaming for four hours, using boiling water to replenish supply in bottom of kettle as it boils away. When the cloth is unwrapped you will have a ball of pudding. For decorative effect garnish it with holly, and just before serving pour on an ounce of brandy, and set it afire, on the table, or while carrying it to the table. Serve with wine sauce, whipped cream, or a prepared whip, if preferred.

Persimmon-Suet Pudding

2 cups persimmon pulp
2 tablespoons suet, chopped fine
2 eggs
½ teaspoon salt
1 cup sweet milk
2 teaspoons baking powder
Flour
1 teaspoon soda

Combine persimmon pulp, suet, eggs and milk, then add baking powder, salt and soda. Use enough flour to make a stiff batter. Pour into a well-greased mold, ⅔ full and steam for three hours. Serve with a hard sauce.

GRAVIES

We have heard reports of, and read vague references, about persimmon gravy for several years. Persimmon gravy supposedly is of earlier American origin. In our minds, we think of it as probably originating as early as the beginning of the 19th century, or possibly earlier. Perhaps roast 'possum and persimmon gravy constituted a menu combination in those days. While we searched for such a recipe, we failed to find one! We then turned to our own kitchen to make a persimmon gravy, and a recipe worth publishing. Of course we didn't have roast 'possum dripplings, as 'possum no longer are common in our area. We used beef and chicken dripplings and found that they make tasty persimmon gravies.

Persimmon Gravy

1 tablespoon beef or chicken dripping
¼ teaspoon salt
2 tablespoons flour
½ cup milk or water
¼ teaspoon Worcestershire sauce
2 tablespoons chutney
½ cup persimmon pulp

Butter or margarine may be used in place of the drippings, but if they are used, use a cube of beef or chicken bouillon, also.

Combine drippings, (butter, etc.) with salt and flour. Heat, stirring constantly until a smooth paste is formed. Then add milk, slowly, stirring constantly until smooth. Add the chutney and Worcestershire sauce, then stir in persimmon pulp. Stir well, serve Very Hot.

Persimmon-Mushroom Gravy

½ cup water
½ cup persimmon pulp
1 package mushroom Gravy Mix

Follow directions on package for mixing, except that the amount of water should be reduced to ½ cup. Heat mix in water stirring constantly, until it boils. Then remove from the heat and stir in persimmon pulp, reheating it to the steaming point, to serve.

PRESERVING

There are methods, both time-honored and modern, by which man prolongs the keeping qualities of, in this instance, his foods. For millenia man merely used that which was naturally preserved, such as meat on the hoof, dried seeds and fruits, and where weather was sufficiently cold, naturally frozen foods. Later he learned that some things could be sun-dried, or stored in the recesses of a cold cave for short periods and still be edible. Then came the stove and oven drying, and uncertainties of the sun could be coped with. Still later, as man discovered, or better understood, bacteria and fungi, he learned how to can foods. Canning gave man a greater freedom from crop failures. It made foods at great distances, which formerly spoiled enroute, now available to him. It added immeasurably to what must have been a tiresome diet. Still later, as mechanical refrigeration came into the picture, man's diet improved further. Quick freezing, almost instantaneous, with liquid nitrogen immersion, now is on the horizon. Preserving with radiation may not be very far off. Man's vision is unlimited, or limited only by his imagination, and what is beyond preservation by irradiation only great scientific dreamers can now see.

We here speak about, and give recipes for, cold pack, hot pack and pressure cooking, all methods for canning; of destroying the live bacteria and fungi. We also mention methods for freezing and sugar packing; methods for the retardation of bacterial and fungal growth!

Why retard rather than kill these destructive organisms? In destroying them we also destroy some of the better, the desirable qualities of food, such as Vitamin C. The flavor also is altered, usually not improved. As with many foods, many things in life, a compromise is necessary; freezing those which can be frozen, canning those which can't, and drying whenever it is deemed best. In other words, using the best of all the known techniques for a diversity of foods such as the world has never seen before!

Canning Persimmons

PULP—Cold Pack

Combine equal amounts of persimmon pulp and sugar. Mix them well, then pour into pre-heated jars. Partially seal the jars and place them in a boiling water bath for 15-20 minutes. Remove jars from hot water bath, seal them tightly immediately. Allow them to cool to room temperature, then store in a cool place.

PULP—Hot Pack

Sweeten pulp to taste if it is to be used as a sauce, otherwise add no sugar. Bring pulp to boiling point and pour into hot jars. Process 20 minutes in a boiling water bath, with jars partially sealed. Immediately upon removal from the hot bath, tighten the lids thoroughly and allow jars to cool to room temperature, then store in a cool place.

Whole Fruit—Cold Pack

Wash fruits, remove stems and scald fruit until skins crack. Remove skins and pack the fruit in hot jars. Cover fruit with a syrup made of 1 cup sugar and 3 cups of water. Partially seal jars and process them for 20 minutes in a boiling water bath. Seal the jars completely immediately upon removal from the boiling water bath. Allow them to cool to room temperature, then store in a cool place.

Whole Fruit—Pressure Cooker

Prepare fruit as in preceding recipe, but before placing them in jars bring them to a boil in the syrup. Pack persimmons in pre-heated jars and cover them with the boiling syrup. Adjust the lid. Place at once into pressure cooker and process at 5 pounds of pressure for 10 minutes. If time permits, allow jars to remain in pressure cooker until the pressure has dissipated, then remove them, sealing tightly immediately, and allow them to cool to room temperature. Store in a cool place.

Drying Persimmons

Pulp

Spread a thin layer, about ⅛th inch thick, of persimmon pulp on waxed paper. Dry it in a very slow oven, with the oven door open; or any other suitably warm, dry place. When sufficiently dry add another layer of pulp and repeat the process until the desired thickness of dried pulp is obtained. When the final layer of pulp is sufficiently dry pack it tightly into containers that are moisture proof. The dried pulp may be diced or minced for use in cookies or fruitcakes. It may be used as a substitute for raisins in other recipes.

Whole Persimmons

Whole oriental persimmons have been dried in Japan and parts of China for many years. It is the traditional method of preserving persimmons in Japan. The firm-ripe fruit may be peeled, like one would a tomato, or pared, as one would an apple or potato; but in Japan, a land where food is scarce, they usually are peeled, as paring would be too wasteful. Paring may also tend to weaken the structure of the fruit in subsequent drying. The fruit, after it is peeled, is strung on strings by passing the string through them on a sufficiently long needle. The needle should be of wood, or stainless steel for ordinary carbon steel will cause the fruit to darken excessively. Strings are four or five feet long and may hold two or three dozen persimmons each. The strings of fruit are hung out-doors, frequently from the eaves of their low buildings, or any other convenient place, usually in semi-shade. The fruit are lightly massaged during the drying process to help break down the cell walls and hasten the drying. The final product is shriveled, dark, sometimes referred to as golden brown. In Japan it frequently is dusted with confectioners' sugar and eaten as a confection. They are an oriental delicacy. They have lost all their astringency during the drying process and have a texture and flavor all their own. They usually are eaten out of hand, but they can be used in place of dates or raisins in cookies, breads, cakes, muffins and baked dishes.

Persimmons may also be dried like apricots or prunes, but without sulfuring. The sulfuring produces an astringent dried persimmon. Sulfuring is a commercial process of treating some foods with sulfur dioxide, or related chemical compounds, to inhibit the enzymatic action, control discoloration and check deterioration.

We have not seen anything in the literature on drying American persimmons, but dried American persimmons are not uncommon where persimmons occur, although we have never seen them utilized, except by the wildlife.

American persimmons hang on the trees persistently and it is not uncommon to see trees fairly heavily laden with fruit through most of the winter. This fruit has been dehydrated, that is to say dried, right on the tree. It is dark, shriveled, half or less of its original size. It is sweet, quite nutritious, and the birds, racoons, opossum, and other wild life frequently subsist on it. (Hungry hunters also enjoy them!)

Freezing Persimmons

Freezing oriental persimmons whole is common in north China, where millions are frozen annually, outdoors, by natural means. The Chinese freeze them on straw mats as soon as cold weather arrives, covering them with straw mats as soon as they are frozen solid. In this manner they freeze layer on layer, many layers high, removing them all winter long, as the market demands. With mechanical freezers we have improved on this technique.

Pulp

The easiest way of preserving persimmon pulp is by freezing it. Some prefer to add sugar to the pulp, others use anti-darkening agents. We prefer no additions whatever before freezing it. Package the pulp in pre-measured quantities, such as one or two cups of pulp per package. Use freezer containers. If persimmon pulp is properly stored it will keep until the next crop of fruit comes along.

Ascorbic acid (Vitamin C), with or without sugar, is the anti-darkening agent generally used with fruits. One-eighth teaspoon of crystalline ascorbic acid, or its equivalent if it is mixed with sugar, may be added to each quart of persimmon pulp. The commercial Vitamin C-sugar preparations should be used in accordance with the directions on that container.

Lemon juice, which contains ascorbic acid, may also be used. Use one tablespoon of lemon juice to two cups of persimmon pulp. Lemon juice also contains citric acid, and one author suggests that the use of 1½ teaspoon of citric acid to each quart of persimmon pulp acts as an anti-darkening agent. Citric acid, in its commercial form, powdered or crystalline, contains no ascorbic acid and cannot be used as a vitamin supplement.

Soda has also been suggested as an anti-darkening agent. This we disdain in any persimmon pulp for freezer storage.

When you package persimmon pulp in freezer containers, be sure to leave enough head room in each container for pulp expansion during freezing. A pint (2 cups) container with a wide top needs about ½ inch head space and a quart container with a wide top needs about ¾ inch. Narrow top openings are not practical for persimmon pulp.

A cup of sugar to a quart of persimmon pulp makes a good sugar pack. Add the sugar before freezing the pulp. This sugar may be in addition to the citric acid or ascorbic acid mentioned above, but the higher the sugar content, the colder the pulp needs to be to freeze, and to be kept frozen.

Persimmon pulp should be frozen as soon after pulping as possible, certainly within a matter of hours. It should be stored at as cold a temperature as possible, zero or 20 degrees below zero, if possible.

Fruit Sections I

Select soft-ripe fruit or firm-ripe naturally non-astringent varieties. Remove the stems, wash fruit, peel it if desired, and cut into desired portions (slices, quarters, eighths) and remove the seeds. Cover the fruit pieces with a syrup made with two cups of sugar per quart of water (3% syrup). Place in freezer containers, seal, label and FREEZE!

Fruit Sections II

Select and prepare fruit as in the preceding recipe. Cut fruit for table use. Sweeten to taste, using about one level tablespoon of sugar to each cup of persimmon pieces. Mix the sugar with the fruit and let them stand in the refrigerator until the sugar has dissolved. If fruit is intended for use within several days it may be kept in a cold refrigerator until used, otherwise, place in freezer containers, seal, label and freeze. Store at 0°F., or lower, if possible, for longer storage. Before serving let the fruit thaw in refrigerator and serve while still slightly frozen!

Whole Persimmons

Select ripe fruit as free from skin blemishes as possible. Remove stems, wash the fruit and allow it to thoroughly air dry. Place fruit in a muffin tin, one fruit per depression, or lay them on a freezer shelf so that they do not touch each other. Allow them to freeze, then place them in a plastic bag. Label the bag and return it to the freezer. Remove persimmons from the bag as needed. Frozen persimmons may be kept from one persimmons season to the next.

If the stems are left on persimmon for freezing, the plastic bag will soon have holes from the sharp edges of the stem.

If the fruit are not thoroughly dry when they are frozen they will adhere to each other during the freezing process, resulting in an unwieldy frozen mass.

SUGAR PRESERVED Whole Persimmons

Whole persimmons may be kept for some months by putting a layer of sugar (usually brown, for its distinctive flavor) in an earthen jar, then putting a layer of persimmons, then sugar, and so on with alternate layers until the jar is full. Have sugar on top! Keep top tightly closed with waxed paper, foil, or a plastic covering. American persimmons or smaller oriental persimmons should lend themselves to this technique!

Do not pack the layers too tight. Allow sugar to go down between them, for it is the sugar that retards spoilage. The sugar builds up too high an osmotic pressure for bacteria or fungi to live.

Keep the jar in a cool place.

JAM

The natural flavor of persimmons is delicate. It is easily masked by stronger flavors, and as with some other foods, such as milk, apples and bananas, to mention a few, the cooking alters their flavor. As with other cooked foods in which flavor is altered by cooking, both flavors are delicious. In persimmons, however, the flavor is more fugacious than in other foods. Overcooking tends to volatilize or destroy it completely, or nearly so. For that reason we suggest the use of fruit pectins or refrigerator jam in preference to the older-fashioned fruit and sugar boiled down to jam consistency, although we do give a recipe for the latter.

Then too, the lenghty application of heat may cause astringency reversion in persimmon jam, unless naturally non-astringent fruit was used. Persimmon jam is delicious. BUT who wants an astringent jam?

Persimmon Jam I

Use persimmon pulp from persimmons that were fully soft-ripe or preferably from naturally non-astringent persimmons. Place two cups of pulp in a heavy saucepan and add an equal amount of sugar and simmer slowly for 20 minutes, stirring constantly. Do not allow to boil. Some prefer a double boiler for cooking this jam. Pour into pre-heated jars or glasses and seal with one-eighth inch of melted paraffin.

Persimmon Jam II

2 cups persimmon pulp
⅓ cup fresh lemon juice
2 cups sugar
¼ bottle liquid fruit pectin

Bring the pulp, lemon juice and sugar to a brisk boil in a stainless steel boiler. Add the pectin and boil for one minute more. A pinch of cinnamon, allspice or nutmeg may be added to the pulp-sugar mixture, before the pectin is added. Pour into pre-heated jelly glasses and seal with paraffin.

Persimmon Jam III

Pack soft-ripe fruit into jars with plenty of brown or maple sugar. Have sugar on top and seal the jar. Store in a cool place. Cook it in a small quantity of apple cider just before serving. Merely bring it to a boil; don't overcook!

Persimmon Jam IV

3½ cups persimmon pulp or pieces	6½ cups sugar
⅓ cup lemon juice	3 fl. ounces fruit pectin

(3 fl. oz. are ⅓ cup plus 1 tablespoonful.)

Put soft-ripe persimmons through a coarse stainless steel or aluminum sieve. If firm-ripe naturally non-astringent persimmons are available they may be pared and cut into pieces and the pieces added to the pulp. If pieces are used, they should be free from seeds. The seeds are large, brown, hard.

Measure persimmon pulp into large saucepan, then add lemon juice and sugar. Mix well. Place over high heat and bring to a boil, full rolling one. Hard boil for one minute, stirring constantly. Remove from the heat and add fruit pectin at once. Mix well. Skim off foam and stir for five minutes to keep the pieces of fruit from rising to the surface. Ladle into glasses. Cover at once with a ⅛ inch layer of paraffin. This makes about nine medium-size glasses.

Persimmon Freezer Jam

NOTE: This recipe requires NO HEAT!

1¾ cups persimmon pulp
4 cups granulated sugar
(3 fl. ounces equals ⅓ cup plus 1 tablespoonful)
3 fl. ounces fruit pectin
¼ cup lemon juice

Measure persimmon pulp into a bowl or pan. Add sugar, mixing well. Combine pectin and lemon juice, then stir pectin mixture into persimmon mixture. Continue stirring for three minutes. Quickly pour jam-to-be into freezer containers and cover at once. Let set at room temperature for 24 hours, then store in freezer. This makes the equivalent of about 5 medium-size glasses.

If the jam is to be used within three or four weeks refrigerator storage is O.K.!

If desired, the persimmons may be combined with other fruits of your choice, such as sour cherries, apricots, pineapple, etc.

Plastic bags, with twist-on seals may be used for freezer storage in preference to other containers. Place the plastic bag(s) inside a suitable container(s), preferably a paper cup because its sloping sides and ease of removal of the frozen jam. Open the plastic bag, folding the upper edge of bag back over the lip of cup, fill and seal. Let the jam remain in the cup until it is frozen.

Persimmon-Pineapple Jam

2 cups persimmon pulp	6½ cups gran. sugar
2 cups crushed pineapple	3 fl. ounces fruit pectin
¼ cup lemon juice	

(3 fl. ounces equals ⅓ cup plus 1 tablespoon)

Combine persimmon and pineapple in large saucepan. Add lemon juice, then sugar, mixing well. Place over high heat and bring to a rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat and at once stir in fruit pectin. Then stir and skim the foam off the top for 5 minutes to cool slightly and prevent fruit from floating. Ladle into glasses. Cover at once with ⅛ inch hot paraffin. Makes 10 medium-size glasses.

Other fruits such as sour cherries, apricots, etc., may be substituted for pineapple.

Virginian Persimmon Jam

2 pounds ripe persimmons
Sugar

Pulp persimmons through a stainless steel or aluminum sieve. For each cup of pulp add one cup sugar. Cook slowly for about 20 minutes, stirring constantly. Do not allow it to boil. Pour into hot sterilized jars and seal with hot paraffin. Makes about 1 quart.

MARMALADE

The persimmon marmalades primarily differ from persimmon jams in that marmalade contains citrus fruit rind and jams do not have this.

They also differ in the use of fruit pectins, but pectin may also be used with marmalades, if desired. If pectin is used the cooking instructions on the container should be adhered to.

Persimmon-Lemon Marmalade

6 large oranges
Sugar
Water
2 tablespoons lemon rind
1 cup persimmon pulp

Wash and cut oranges into halves. Remove seeds and cut off stem ends. Slice fruit thinly. Add 2 cups water for each cup of oranges and let set overnight. Simmer until tender, then add 1 cup sugar for each cup of cooked orange. Add lemon rind and persimmon pulp. Simmer until thick. Pour into hot sterile glasses and seal with paraffin.

Persimmon-Orange Marmalade

2 quarts persimmon pulp
1 cup orange juice
1 cup sugar
Grated rind of 1 orange

Combine the orange juice, sugar and grated rind and cook them until they have slightly thickened, then add the persimmon pulp and continue cooking until proper consistency is reached. Pour into hot sterile glasses and seal with hot paraffin.

CHUTNEY

Chutney is a pickled relish, generally used with curried meats, although it goes well with any meat dish, salad dressings, jellied salads and baked beans.

Chutneys originated in India, long considered exotic, now are becoming commonplace.

Persimmon chutney is delicious. Try it sometime.

Persimmon Chutney

6 pounds persimmons
1 pound onions
1 clove garlic
1 pound brown sugar
1 ounce salt
½ teaspoon cayenne pepper
1 quart spiced vinegar
1 cup white seedless raisins
½ ounce ginger

Peel persimmons and remove all seeds. Mince onions and garlic. Place minced onions and garlic in a stainless steel kettle, then add pepper, vinegar, salt, brown sugar and ginger. After boiling down somewhat, perhaps half an hour, add raisins and persimmon chunks, then boil for another half an hour, or until desired consistency is reached. Place in sterile, pre-heated jars and seal. Makes about seven pints.

Firm-ripe naturally non-astringent persimmons lend themselves best to this recipe!

MISCELLANEOUS RECIPES

This is the "catch-all" category for recipes we couldn't place under any food category according to our concepts. Timbale, a variant of souffle, probably would have been listed under 'Entrees' by the British, but we are reluctant to do so. And perhaps if we stretched our sense of food category concept yet another point, the souffle also could be placed under the Entrees 'Umbrella,' but Persimmon Molasses, Persimmon Vinegar and others could not, so we included them all under Miscellaneous Recipes.

Baked Fruit Delight

1½ pounds persimmons
1½ cups raisins
⅓ cup pineapple juice
1 cup strawberries
¼ teaspoon nutmeg

Slice or dice firm-ripe naturally non-astringent persimmons and put pieces in a greased casserole. Add raisins and pineapple juice. Cover and bake at 350°F., for about 15 minutes. To serve garnish with the strawberries and dust with nutmeg.

Pitted figs or dates may be substituted for the raisins. Frozen strawberries may be used, if they haven't thawed too much.

Molasses

When our generation was young molasses was a common term and the item was equally common in our diets. Today one seldom hears the word used or sees the product on the grocery shelf. It was then, as it is now, a sugar refinery by-product. Other molasses were lighter-colored and not as strong flavored as the black strap. This was quite dark and commonly known as 'black strap' molasses. Within the past decades maple syrup and syrup blends, many of them containing some of the lighter-colored molasses have become popular and molasses as such, or at least the word molasses is now little used or known.

Considerable molasses now is diverted to the manufacture of rum.

Persimmon molasses is something so old that it is again new. Try it sometime!

Persimmon Molasses

10 pounds wheat bran
1 gallon persimmons
5 pounds brown sugar

Mash persimmons and mix them well with bran. Bake the resultant product until it is brown, but do not burn it. Put persimmon-bran cake through a food chopper with a coarse blade, or break it into small pieces. Place cake crumb in a five-gallon container, add sugar and fill container with boiling water. Let it set for 24 hours, then drain off the liquid and boil it down to the desired consistency for use.

Table Fruit

Persimmons have traditionally been a fruit for eating out of hand. From eating out of hand to table fruit is just a small step, an inevitable step on the way to their utilization in the modern culinary arts. While American persimmon may be used as a table fruit, the oriental, especially the naturally non-astringent oriental persimmon lends itself ideally to this. The fruit is large, glossy, beautiful and tasty.

Persimmons as Table Fruit

Remove the stems, wash and dry the fruit. Serve whole or cut into the desired portions. Serve with spoon or fork.

Persimmons with Cereal or Whipped Cream

Remove the stems, wash, dry, slice and remove seeds then chill. Serve with your favorite dry cereal for breakfast or with whipped cream for dessert at lunch or at dinner.

Persimmon Souffle

3 tablespoons butter
½ teaspoon salt
½ teaspoon grated lemon rind
2 egg yolks, beaten
¼ teaspoon soda
¾ cup persimmon pulp
2 egg whites

Combine the butter, salt, lemon rind and soda. Mix them well, then add the persimmon pulp and egg yolks. Place in refrigerator to cool slightly. Beat the egg whites until they are stiff but not dry and fold them into the persimmon mixture. Preheat the oven to 350°F., using only bottom heat. Bake in a 7-inch baking pan with straight sides, well-greased and dusted with flour or sugar. Bake for 40 minutes. Serve immediately after baking. Serves six.

Persimmon Timbale

1½ cups warm cream
¾ teaspoon salt
4 eggs
½ teaspoon soda
1½ cups persimmon pulp

Combine all the ingredients and beat them with a wire whisk. Nutmeg or other spices may be added if desired. Preheat the oven, with bottom heat only to 325°F. Butter individual or one large mold(s) lightly and fill ⅔ full with the timbale mixture. Place mold(s) on an oven rack in a pan with simmering, but not boiling water. The water level in the pan should be about the same height as the timbale mixture level in the mold(s). The top of the timbale may be protected in the oven by placing a flaring, inverted paper cone over it. The cone should have the tip cut off for steam to escape. Bake at 325°F., for 20 to 50 minutes, depending on the size of the mold(s). They are done when a tester inserted into the middle comes out clean. Handle gently to keep from falling. Serve immediately.

Persimmon Stuffing

2 cups persimmon pulp
½ pound pork sausage, cooked, (drain fat)
4 stalks celery, chopped
2 cups whole breadcrumbs
3 tablespoons nutritional yeast
Pinch of allspice
1 cup dried apricots, chopped
1 onion, grated

Mix all the ingredients until they are well blended. This amount of stuffing will stuff a four or five pound fowl.

Persimmon Yogurt

To plain yogurt add about an equal amount of persimmon pulp and sweeten to taste, usually about a tablespoon of sugar per cup of persimmon yogurt, or the equivalent in artificial sweetener.

To vanilla yogurt add about an equal amount of persimmon pulp, or slightly less. Usually no additional sweetening is required, but sugar or artificial sweetener may be added if desired.

Persimmon Yogurt Whip

1 envelope unflavored gelatin
½ cup orange juice, cold
½ cup orange juice, hot
⅛ teaspoon salt
¼ cup honey
1 cup yogurt, plain
2 firm-ripe naturally non-astringent persimmons

The honey may be omitted if sweetened orange juice is used. Soften the gelatin in the cold orange juice for several minutes, then add the hot juice and heat over water until the gelatin is dissolved. Add the honey and salt. Let cool and when ready for refrigeration beat with an egg beater until light and fluffy. Fold in the yogurt. Slice the persimmons, adding the slices to the fluffy mix. Pour in mold and chill until firm. To serve, unmold, garnish with more slices of persimmon. Serves six.

Vinegar

There was a time, not too long ago, when all the vinegar was made from apple cider, fermenting to hard cider, then to vinegar. Later a synthetic, water white, vinegar about 5% acetic acid in water, appeared on the market. This was followed by tarragon vinegar, the wine vinegars, and now we have a persimmon vinegar!!

Persimmon Vinegar

10 pounds bran
1 gallon persimmon pulp
5 pounds granulated sugar

Mix the bran and persimmon pulp and bake the resultant dough until the cake is firm and brown. Do not allow it to burn. Put the cake through a food chopper with a coarse blade, or break into fine pieces by hand. Place the crumbs and the sugar in a five gallon crock and fill it nearly full with boiling water. Let set until tepid then add a cake of yeast which has been mixed with a small quantity of the tepid water from the crock. Stir the yeast in and cover the crock, letting the mixture ferment. When it becomes still and clear, siphon off the clear liquid and add one gallon unpasteurized cider vinegar. Pour into gallon jugs plugged with cotton and keep in a warm place. After the second ferment, which takes a week or two, depending to a large extent on the room temperature, the vinegar will be ready to use. Carefully pour off the clear liquid into clean jugs and cap them tightly.

FREEZE DRYING

Both American and oriental persimmon pulp may be readily freeze-dried if the facilities are available.

The fruit is pulped and frozen before it is freeze dried.

Freeze-dried pulp is light in color and texture and when preserved in the absence of air (sealed in plastic bags) it keeps well under normal storage conditions for many years.

It is readily reconstituted by the addition of water to its original quantity. The reconstituted pulp looks, tastes and may be used similar to the fresh persimmon pulp, as has been previously discussed.

Epilogue

SUSTENANCE OR STARVATION

By sustenance or starvation we don't mean to cast the persimmon in the role of an emergency food, a fruit that should be considered as edible only as a last resort. Persimmons are neither. They have been highly regarded and the major fruit of hundreds of millions of people in the orient for many centuries. The American persimmon is even more nutritious than is the oriental. In our search for food, before the world population is mired in universal hunger and extreme misery, had we better not learn more about this fruit and its culinary use?

We are saying that this tree is easily adapted to land that is not arable, that it is relatively free from insect pests and plant diseases, that it may be grown in much of the temperate zones, north and south, that it is usually precocious and frequently heavily bearing, that it is too little known by too many people for its proper place in agriculture.

We are saying that this fruit's culinary use has not been scientifically investigated to any extent. In the orient, where food, fuel, utensils and modern-day scientific knowledge frequently are hard to come by, the people presumably are content to eat persimmons out of hand, for they are tasty and nourishing and need no preparation. The American persimmon, because of its astringency and poor shipping qualities, has been neglected. More people need to know more about it and how to best use it. Like other fruits that once were little known, persimmons too should be commonplace in our diets.

The currently commonplace banana, first introduced into commerce in the United States about 150 years ago, was then scorned by many as too soft, too sickening sweet, with poor keeping and poor shipping qualities, for the people were used to apples. There are those that tell us, even now, that we have not yet reached the full potential of the banana. We have overcome our prejudices and sufficient of our ignorance to accept the banana, but most people in the tropics, where bananas grow, prefer varieties generally unknown elsewhere.

People had to be educated to the taste of pineapple before it was fully accepted and became a popular fruit. Built-in resistance and prejudices had to be overcome before it became the item in our diet that it now is.

Other fruits have similar histories. The avocado, the mango, the papaya, to mention only a few, are just beginning to be popularly accepted, now.

As we get to know strange, sometimes exotic, fruits better, and learn how to satisfactorily use them, most of us learn to like them. Their distinctive flavors, textures, colors and shapes, once well known, become acceptable and often very satisfying. Persimmons should be no less known and used than other native or exotic fruits.

Hunger and malnutrition have been with us always. The contemporary news media tells us that this chronic condition may soon become very acute. Thomas R. Malthus, English political economist, 1766-1834, has given us ample warning of the world food crises to come. With these reiterated Malthus' warnings ringing in our ears only the ignorant and deaf can have an excuse for paying little heed to the utilization of food crops now going to waste. We need to know more about the production of persimmons, their utilization, nutritional value, methods of satisfactorily shipping and handling and their flavor to help postpone, to alleviate albeit in a small way, this impending food problem.

Tons and tons, perhaps thousands of tons of persimmons are allowed to rot on the ground in the United States each year, instead of being utilized as food. In the midst of this bountiful waste there is, unfortunately, malnutrition, hunger and starvation. Some of this could be alleviated by the persimmons now going to waste. This paradox of hunger in the midst of plenty hinges on ignorance and prejudices. Geographically, hunger, prejudices and ignorance, seem greatest where the American persimmon abounds, in the Appalachians and the Ozarks.

To some people persimmons, especially the American persimmon, implies a gourmet food. To others they are something only fit for pigs and opossums. Truly evaluating the fruit may be difficult when such diverse prejudicial opinions exist. And more so, when one considers that there probably are more people in these United States that have never seen or tasted a persimmon than there are that have. To some people the word persimmon means pleasant memories of a delectable fruit. To some it implies only a color closely approximating orange. To others its just a word they've heard before. To others, perhaps the larger group, the word is new, strange, meaningless. Perhaps the wise thing to do, the only way to judge the persimmon impartially is for more people to know the fruit, and to know it well. Then, and only then, can we have a truly meaningful consensus. We suspect that the real evaluation of persimmons lies somewhere between the two extremes of food for pigs and opossums AND food for gourmets only. We think that another "p" word should be added to the pigs and 'possums statement. We should modify it to: Persimmons are food for people, pigs and 'possums. Let the gourmet have his persimmons, but let him share them with the rest of us, too.

The junior author is the culinary "expert" in this authorship team. While she is well aware that fruit soups, gravies, refrigerator jam and chiffon pies are not new to the culinary arts, she has adapted persimmons to these dishes, and adapted them well. The adaptation of persimmons to these dishes is new as far as we know. Not only are they new flavors in favorite old dishes, they are delicious culinary products easily made in the kitchen at home. We would like to think that this adaptation is only an indicator of what can be done with persimmons if we put our minds to it.

Our experiments with persimmons went further than the dishes mentioned above, but the results were not always as rewarding, and we can give no satisfactory recipes for these processes with persimmons at this time. Most of the time, we suspect, it was our ignorance of the processes and the fruit that made for unsuccessful results. Specialized equipment, sometimes, would have been most helpful.

We tried pickling persimmons, brandying persimmons, candying persimmons, persimmon candymaking, and, of course, persimmon winemaking, about which we wrote in an earlier chapter. In order that you may have the benefits of our efforts and our thinking, we'll discuss the processes, other than winemaking briefly.

Picklings. As some other fruits are pickled with and without stems, we tried persimmons with and without stems. We concluded that the stems added nothing to the final product and should be removed before the fruit is pickled. We tried whole fruit only, but had we had more firm-ripe naturally non-astringent persimmons we would have tried persimmon sections also. We concluded that the small fruited American persimmons, such as the variety 'Ennis Seedless', or other seedless varieties, would be best for any whole fruit pickling, as they are seedless, or nearly so. American persimmon skins are permeable to water one way only. They lose moisture, sometimes drying on the trees, but the spiced vinegar, even though the osmotic pressure was not a factor, didn't penetrate the fruit very well. A dozen or two pin holes scattered about the skin of the fruit may be the solution to this problem if a peck or less of persimmons are being pickled, or the use of persimmon pieces if large firm-ripe fruit are being pickled. Soft-ripe fruit disintegrates during cooking unless the fruit is whole and the skins are relatively intact. While in general, we don't care too much for spices in persimmon preparations, we adhered to the general pickling practice of adding spices to the pickled persimmons. We used what we considered regular strength spiced vinegar, but now feel that perhaps the vinegar should have been spicier. Or that it could have been the spices were sufficiently strong, but the skin permeability didn't allow spices to penetrate into the flesh. RESULTS: Promising, but not satisfactory. More work needs to be done!

Brandying. All that we said about pickling, as far as fruit preparation, fruit size and seedlessness are concerned, applies equally to brandying. However, ethyl alcohol, the alcohol in brandy and other potable liquor, will remove astringency from firm-ripe oriental persimmons, leaving the fruit flesh firm. Thus firm ripe astringent oriental persimmons may be used as satisfactorily as the naturally non-astringent varieties. Perhaps the seedless varieties of American persimmons, especially if they are early fall ripening, may also be brandied while they are firm-ripe.

In early ripening fruit the astringency factor is altered or lost in less time than in the later ripening varieties. Could it be that the early ripening varieties have less, quantitatively or qualitatively, of the persimmon astringency factor? We have long wondered if there could be a genetic link between early ripening and low astringency.

A word of caution about removing astringency from persimmons with alcohol. In Japan they often ripen persimmons by packing them into saki (rice wine) barrels. The fumes from the residual alcohol absorbed and held by the barrel ripen the fruit when it is packed and sealed in these containers. Too strong an alcohol concentration, in fumes or in liquid, will cause the persimmons to darken considerably.

Our brandied persimmons look good in the glass containers, but they haven't been sampled yet. Brandied fruit should be stored for 6 months or more before opening to allow maximum brandy and spice penetration. At this writing the opening date is still a couple of months off, and the proof of the brandied persimmon is in the eating!!

Candying, or crystallizing. We tried American and pieces of oriental persimmons. This is a process that requires several weeks of intermittent heating for completion. It may become tedious in the home kitchen. Again, the stems should be removed, the fruit, if small, should be seedless and the skins removed or rendered permeable. Large fruit should be firm-ripe, cut into sections and the seeds removed, and the naturally non-astringent varieties should be used. Regardless of the size of the fruit, it should be amber-fleshed for the best looking candied product. RESULTS: Fair. More work??

Persimmon candy. Time didn't permit too much experimentation with this means of utilizing persimmons. It was on the bottom of our utilization list. Then, too we have neither the special equipment nor the professional know-how for candy making. The latter we could acquire, but the former is something else, especially in a kitchen at home.

We had persimmon candy bars in mind at the suggestion of a "cave women" friend in Arkansas. The cave woman is neither an amazon, nor does she live in a cave. She is a petite young lady and operates a cave in the Ozarks as a tourist attraction. She is a persimmon enthusiast, having established a small American persimmon orchard recently.

Even with our equipment and know-how short-comings, we made three batches of persimmon candy in our kitchen, using fondant that we had made as a basic ingredient in all three formulations. RESULTS. The first two batches were too soft as we were reluctant to apply adequate heat during the cooking, fearing astringent reversal. We cooked the second batch considerably more than the first. While neither batch was astringent, both were "runny." The flavor was excellent. The third batch, which approached the desired firmness, had an altered flavor. It was delicious, but it wasn't persimmon flavored. It had the same amount of persimmon pulp as had the other batches and fondant made by the same recipe as the others, but it tasted like toasted coconut. There was, however, no coconut in it. This altered flavor, good or bad, depending on taste preference, is interesting, but we have come to no definite conclusion about it.

Our candy results were tasty and promising, but short of satisfactory. Once again, more work is indicated.

We also worked with drying persimmons whole, hoping to achieve a better persimmon colored product than that now achieved, which is too dark. Sulfuring, a commercial process for blanching and preserving dried fruit is said to cause the astringency in astringent-free, but previously astringent persimmons to return. If such is the case, then naturally non-astringent varieties should be tried, sulfuring the fruit before drying it.

Sulfuring is a commercial process. It should not be attempted in a kitchen, or other building which humans or pets usually occupy. The fumes are obnoxious and can be poisonous if the concentration is even fairly low, and there is a fire hazard where sulfur is burned. A separate building, a sulfur house, for the sole purpose of sulfuring fruit, or a specially constructed sulfur box are necessary for this purpose.

Pin-pricking fruit is a tedious and commercially impractical way of rendering fruit skins permeable. In commercial practice a hot lye dip is used. It etches myriads of minute holes in fruit skins in seconds. In commercial establishments large baskets of fruit are dipped into the lye solution, removed and rinsed. This, however, is not a technique for the home kitchen as the solution and its fumes are caustic. Such a solution is diffcult and dangerous to handle, and it may be equally difficult to dispose of. It is a process for the fruit processing laboratory or fruit processing plant!!

The addition of artificial food color to the various processing techniques should also be considered and possibly investigated. Such colors are now added to some fruits, some vegetables and many other food products. The housewife, if she has a desire for more colorful persimmon products, might try adding a drop or two of both red and yellow food colors to her culinary experiments. While we suggest the possible use of color, we also suggest that it be added with a great deal of discretion.

The natural color in persimmons is not water soluble, but it may be extracted from the fruit with other solvents, but it is not feasible for the home kitchen. We extracted some of the color with alcohol, but it was a bit of a nuisance. Even with alcohol, we couldn't extract the color until we first dried the persimmons and then used a dehydrated (water-free) alcohol. There are other solvents that will dissolve this pigment, but we didn't try them.

There currently are several different fruit purees and combinations of fruit purees available in glass jars at most grocery stores. They are sold as baby or junior foods, but they are consumed by many that can no longer qualify for these appellations. Persimmon puree, alone, or in combination with any other fruit, is a logical addition to these preparations.

All of the foregoing processes are essentially for the commercial utilization of persimmons, although some of the processes should also lend themselves to the domestic kitchen.

The field of culinary experimentation with persimmons is wide open. From such simple usage as the substitution of persimmon pulp in recipes calling for pumpkin, applesauce, mashed sweet potatoes, chopped dates and dried apricots, to the more complex problems, such as drying the fruit and retaining the original persimmon color, etc., there is room for all. Experimenters and cooks are limited only by their imaginations and the will to try the new and uncommon. They must have the ability to accept failure, always remembering that persistence is a virtue to the experimenter.

The experimental commercial procedures belong in the laboratories of the land grant colleges and the commercial food processing plants, but because of the apparent lack of interest by these activities, interested individuals must, for the time being, assume the role of experimenter and originator in the processes required for the wider culinary utilization of persimmons.

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- Persimmon Nut Salad
- Persimmon Petals Salad
- Persimmon Pistachio Salad
- Persimmon Poinsettia
- Persimmon Tulips
- Royal Persimmon Salad
- Simplicity Persimmon Salad
- Sour Cream Fruit Salad
- Sweet Green Salad
- Three "P"s Salad
- Tutti-Frutti Salad
- Yogurt Persimmon Salad

SALAD DRESSINGS

Dressings Containing Persimmon

- Dressing Orientale
- Persimmon-Horseradish Dressing
- Persimmon-Mayonnaise Dressing
- Persimmon-Puree Dressing

Dressings Containing NO Persimmon

Cream Dressing
French Dressing
Fruit Dressing
Honey Dressing
Honey-Cream Dressing
Lemon Dressing
Master Salad Dressing
Salad Dressing Russe

ENTREES

Pork with Persimmons
'Simmon Kebob

BREADS

Bread

Granny's Soul Food
Mary's Persimmon Bread
Persimmon-Cranberry Bread
Persimmon-Nut Bread
Persimmon-Raisin Bread

Doughnuts

Persimmon Doughnuts I
Persimmon Doughnuts II
"Quickie" Persimmon Doughnuts

Muffins

Frosty Persimmon-Nut Muffins

Pancakes

Persimmon Griddlecakes
Pancakes Filled with Persimmons

Cream Puffs

Persimmon Cream Puffs

Fritters

Persimmon Fritters

Gingerbread

Persimmon Gingerbread

DESSERTS AND DESSERT SAUCES

Frozen Desserts:
Ices

Persimmon-Ginger Ice
"Quick" Persimmon Ice
Tart Persimmon Ice

Ice Cream

Home Preparation, Refrigerator Type

Persimmon Ice Cream I
Persimmon Ice Cream II
Persimmon Ice Cream III
Persimmon Ice Cream IV
Persimmon Ice Cream V

Home Preparation, Salt and Ice, Rotary Freezer Type

Persimmon Ice Cream VI
Persimmon Ice Cream VII
Persimmon Ice Cream VIII
Persimmon Ice Cream IX
Persimmon Ice Cream, Cooked Base
Persimmon Ice Cream, Dietetic

Commercial Preparation

American Persimmon Ice Cream
Oriental Persimmon Ice Cream

Sherbet

Persimmon Sherbet
Sherbet Piquant
Shredded Persimmon Sherbet

Mousse

Persimmon Mousse

Suckers

Persimmon Pops

Unfrozen Desserts:

Broiled Persimmons
Fig and Persimmon Dessert
Flamenco Persimmon Cream
Jellied Persimmons
Persimmon Bavarian I
Persimmon Bavarian II
Persimmon Chiffon
Persimmon Chiffon Parfait
Persimmon Cobbler
Persimmon Compote
Persimmon Cup
Persimmon Cup Dandy
Persimmon Custard
Persimmon Duvet
Persimmons-Fit-For-A-King
Persimmon Fluff
Persimmon Flummery
Persimmon Gelatin
Persimmon Mallow
Persimmon Marvel
Persimmon-Pear Delight
Persimmons and Pecans
Persimmons 'n Cheese
Persimmons Supreme
Persimmon Trifle
Persimmon-Wafer Dessert
Persimmon Whip
Shredded Persimmons
Soojung Kiva

Dessert Sauces

Ap-Persimmon Sauce
Citrus Sauce
Compote Sauce
Florida Rum Sauce
Hard Sauce
Lemon Sauce
Wine Sauce

Spreads

- Mixed Fruit Spread
- Persimmon-Nut-Date Spread
- Persimmon Spread

Toppings

- Persimmon Topping
- Regal Topping
- Sherry Cream

PUDDINGS

Baked

- American Persimmon Pudding
- Aunt Emma's Persimmon Pudding
- Black Walnut Persimmon Pudding
- Brown Sugar Persimmon Pudding
- Buttermilk Persimmon Pudding
- Carolina Persimmon Pudding
- Country Style Persimmon Pudding
- Date-Persimmon Pudding
- Family Persimmon Pudding
- Free-State Persimmon Pudding
- Hoosier Persimmon Pudding
- Millie's Persimmons Pudding
- Mrs. Brown's Persimmon Pudding
- Old Hickory Persimmon Pudding
- Old Time Persimmon Pudding
- Ozark Persimmon Pudding
- Persimmon-Brandy Pudding
- Persimmon-Cornflakes Pudding
- Persimmon-Ginger Pudding
- Persimmon-Honey Pudding
- Persimmon-Honey-Graham Pudding
- Persimmon-Lemon Pudding
- Persimmon Spice Pudding
- Persimmon-Sweet Potato-Cornmeal Puddin
- Plain Persimmon Pudding
- Sour Cream Persimmon Pudding
- Southern Persimmon Pudding
- Vanilla Persimmon Pudding
- Williamsburg Persimmon Pudding
- Yankee Persimmon Pudding

Cooked

- Persimmon Cornstarch Pudding

Steamed

- Persimmon Christmas Pudding
- Persimmon-Suet Pudding
- Persimmon Vanilla Pudding

CAKES, FILLINGS AND FROSTINGS

Cakes

- Old Time Persimmon Cake
- Persimmon-Almond Cake
- Persimmon Cake Colonne
- Persimmon Fruit Cake
- Persimmon Spice Cake
- Tennessee Persimmon Cake
- Persimmon-Upside-Down Cake

Jelly Roll

- Persimmon Jelly Roll

Filling

Persimmon Filling

Frosting

Persimmon-Butter Frosting
Persimmon Frosting

COOKIES

Kentucky Persimmon Cookies
Persimmon-Cocoa Cookies
Persimmon-Coconut Cookies
Persimmon-Date Cookies
Persimmon-Nut Cookies
Persimmon-Raisin Cookies
Persimmon Spice Cookies

PIES AND PASTRIES

Pies

Barbara's Persimmon Pie
Cream Cheese Persimmon Pie
Dixie Persimmon Pie
Fluffy Persimmon Pie
Honey-Persimmon Pie
Persimmon Angel Pie
Persimmon Chiffon Pie
Persimmon Custard Pie
Persimmon Meringue Pie
Persimmon-Nut Chiffon Pie
Persimmon Sundae Pie
Royal Persimmon Pie
Ten Minute Persimmon Pie
Western Persimmon Pie

Pie Crusts

Angel Pie Crust
Cashew Nuts Pastry Shell
Graham Cracker Pie Crust
"Scratch" Pie Crust
Sundae Pie Crust

Tarts

Persimmon Tarts

Meringues

Meringue
Honey Meringue
Meringue with Coconut

BEVERAGES

Persimmon Beverages

Mixed Fruit Drink
Persimmon-Grapefruit Drink
Persimmon Milk

Beer

Persimmon Beer I
Persimmon Beer II
Persimmon Beer III

Tea

Persimmon Leaves Tea

Wine

Persimmon Wine

GRAVIES

Persimmon Gravy
Persimmon-Mushroom Gravy

PRESERVING

Canning Persimmons

Pulp

Cold Pack
Hot Pack

Whole Fruit

Cold Pack
Pressure Cooker

Drying Persimmons

Persimmon Pulp
Persimmons Whole

Freezing Persimmons

Persimmon Pulp
Persimmon Fruit Sections I
Freeze Drying
Persimmon Fruit Sections II
Persimmons Whole

Jams

Persimmon Jam I
Persimmon Jam II
Persimmon Jam III
Persimmon Jam IV
Persimmon Freezer Jam
Persimmon-Pineapple Jam
Virginia Persimmon Jam

Marmalades

Persimmon-Lemon Marmalade
Persimmon-Orange Marmalade

Chutney

Persimmon Chutney

MISCELLANEOUS RECIPES

Baked Fruit Delight
Persimmon Molasses
Persimmon Souffle
Persimmon Stuffing
Persimmon Timbale
Persimmons with Cereal
Persimmon Vinegar
Persimmon Yogurt
Persimmon Yogurt Whip
Table Fruit

Modern Persimmons for the Home Grower and the Fruit Breeder

by J. C. McDaniel

The Griffiths' preceding chapters dealt mainly with the uses for ripe persimmons, either oriental *Diospyros kaki* or American *D. virginiana*. For most parts of the U.S. and Canada, the fruit sold in groceries in season will be the oriental 'Hachiya' cultivar, shipped from California commercial orchards, though a few other cultivars, including principally the non-astringent 'Fuyu', may appear on some markets. Some few eastern and midwestern orchardists have trees of the American cultivars. Fruits of these are less well adapted to long distance shipment, though sold at the orchard or nearby, so they have not figured prominently in the commercial fruit market.

Many American users of persimmons within the large native region get their fruit from favorite wild trees. These have become less available in most regions, as more land has been taken into intensive agriculture, and the forests and brushy pastures have been cleared of woody growth. Also, the persimmon wilt disease has reduced the native stand in some parts of the midsouth (south of Kentucky). The way a landowner can be assured of a supply of persimmons is to grow his or her own. This is a good possibility even for the owner of a small plot in much of the humid region of the eastern U.S. and milder southern Canada near Lake Erie. Persimmons, for the small grower, have cultural advantages over the common pome and stone fruits. They seldom need pruning, they need little or no spraying for diseases or insects affecting the developing fruit, and late frosts at flowering time will very seldom kill the flowers which are developed on the new wood of current season's growth (in June in middle to northern regions). Getting a start may be a problem. The American cultivars are now in short supply from a few specialist nurseries; many more mail-order nurseries sell *unselected* seedlings of *unknown sex*, so when a tree first flowers after a few years it may be completely male; several trees must be planted to be reasonably sure of obtaining one with pistillate flowers that will bear fruit. Even the fruit-producing trees may be unsatisfactory northward, because the fruit matures too late for the locality. One has a better chance with seedlings from a good nearby tree, if that is available for a start. Another possible way for a careful gardener is to transplant a "sucker" from roots of a good seedling tree, but this takes more attention to get it established successfully.

The best way, in the long run, may be to graft locally adapted cultivar forms on your own established seedlings, of whatever source. Details of grafting are given at the end of my article. When properly done either with American cultivars, or if far enough south, with some of the Oriental species as scions, the grafted trees should soon bear annual crops of superior fruit.

Our cultivar (cultivated variety) notes on pp. 113 are more extensive for the *D. virginiana* selections of more northern sources. Yet the oriental *D. kaki* in a few of its thousands of different cultivars is the one most available as named trees from nurseries, particularly in California and the states from Maryland southward.

Growers in USDA Zones 9 through 7 (and the very warmest parts of 6b) can get advice on *D. kaki* cultivar selections from the Extension fruit specialists in their home states. By far the leading commercial cultivar in California is

'Hachiya', which has proved much less productive in Texas and the Southeast. 'Fuyu' is grown as the principal nonastringent cultivar in both California and the Southeast. 'Tane Nashi', which is seedless fruited is probably still the most often propagated and planted in zones 8 and 9 in the south where it is hardy; some others which require pollination have fruit of higher quality. In Florida and the Gulf states, many others have been tried. Fruiting cultivars that often pollinate themselves (and others) include 'Honan Red' and 'Gailey' (both relatively small fruited), the still smaller 'Zengi' (often dark fleshed but early and delicious) and the rather large 'Okame', long ago cultivated in one orchard near Knoxville, Tennessee.

Probably an old pollinizing cultivar renamed is 'Stonewall Jackson', a prolific tree in Louisiana and southern Mississippi. Ken Durio at Opelousas, LA, says its fruits ripen over a long season, and do not fall from the tree when ripe; most are seedless, but some have up to 4 seeds. 'Tsuru' is a very late cultivar, still good in February at Tampa, FL. Somewhat earlier are the large-fruited 'Hyakume' and 'Tamopan'.

Adapted to more northern sites in Zone 7a are Chinese cultivars introduced to the U.S. by the late Dr. J. Russell Smith, whose orchard was at Round Hill, VA. This Zone includes Philadelphia and adjacent lowlands of s.e. PA, NJ, Long Island in New York, and Cap Cod in MA. Their names include 'Great Wall', 'Peiping' and 'Sheng'. Such cultivars, grafted on northern *D. virginiana* stocks for the eastern states, may succeed farther north than the *kaki* cultivars usually seen in California and the lower South. *They are Not for Chicago and other climates where winters often reach 0° F.* The *D. virginiana* cultivars include many that are hardy to Zone 5 (-20° F. average winter minima).

Now, particularly if you own a freezer-refrigerator, you can enjoy delicious persimmons, or their processed products, the year around. In good soil, in regions beyond the spread of wilt disease, the trees should be productive for longer than the other, more commonly grown fruits. There are productive persimmon trees in yards of my home town, Urbana, Illinois, that were planted well before the start of the present century, and they look good for many years to come. They do double duty as lawn trees. Often, annual flowers or shrubs are grown beneath them. The oriental cultivars, in regions where they are adapted, generally do not attain as large a tree size, and their productive life is likely to be shorter.

My discussion, from here on, will be centered on the American cultivar clones which can be grown successfully in regions where *D. virginiana* is native, and farther north through Zone 5 of the eastern states and southern-most Ontario. They can also be grown in suitable climates of the Pacific states and British Columbia, wherever peaches are hardy, and the warmer, sunnier parts of Europe. Briefer mention will be made of two other temperate zone *Diospyros* species, and of a few of the tropical species that are esteemed for their large fruits. Some of the latter are grown in southern Florida, and more frequently in Mexico. Many other, close to 400, uncultivated species grow as native trees in tropical continents and islands, and some have edible fruits, but a few are considered to be poisonous. The timber producing tropical ebonies are included within the *Diospyros* genus.

We already have East-West hybrids of several important economic or ornamental tree genera (apples, mulberries, walnuts, tulip trees, hollies, and both subgenera of *Magnolia)*. Why should persimmons be an exception? Pending that time, both *D. virginiana* and *D. kaki* produce delicious, nutritious fruits well worth more use in American diets, and are worth more cultivation by more people who enjoy growing their own food.

Persimmons for Various Regions

D. virginiana has been in America for many thousands of years. Similarly, *D. kaki* has long existed in China. Both, according to botanical theory, were species derived from older species of tropical habitats farther south. Species of the genus *Diospyros* are most numerous in the tropics, of both eastern and western hemispheres. We may postulate that the genus developed before the separation of land masses split Africa from South America and part of the eastern North American land mass. In any event, evolution took place independently thereafter. One line of development culminated in *D. kaki* of Eastern Asia. The other, as North America became more temperate, resulted in the *D. virginiana* that earliest white settlers found from southern Florida to Connecticut, west to Kansas and southwest to the Rio Grande region.

D. virginiana, as it exists today in eastern North America, is a varied species. Its var. *mosieri*, of southern peninsular Florida, though deciduous, is probably best adapted to a near-subtropical climate. Farther north, centered in the southern Appalachians and adjacent regions, is the 60-chromosome race that may be taken as the typical variety of American persimmon. It has proven less hardy than at least the midwestern portion of a newer, more evolutionarily advanced 90-chromosome race which occupied a great portion of the U.S. north and west of the southern Appalachians. This race, which includes but is not confined to the taxonomist's var. *platycarpa*, is a more robust growing tree, with broader, thicker, more pubescent foliage, stouter branches and probably a greater ability to form colonies and establish itself in areas of less than optimum rainfall. It also tends to be larger fruited, often earlier maturing, and is the source of most cultivar selections which have been made in *D. virginiana*. Botanists have not yet seen fit to designate it as a subspecies, but it seems to fulfill most of the requirements for such separation.

While cytological surveys have found only 90-chromosome *D. virginiana* north of the Ohio or west of the Mississippi, this race also occurs to some extent in the Tennessee Valley and southward in the south-eastern U.S., in competition with the 60-chromosome race. The two races appear to be genetically incompatible to crossing, though each can, in certain instances, produce parthenocarpic fruit when pollinated by the other. The American persimmon breeder thus is, in effect, faced with the choice of what amounts to two separate species, though the propagator by grafting can use either race for a grafting understock, if it thrives in his particular location. Unfortunately, I know of no cytological work giving the chromosome number of *D. virginiana* var. *mosieri* in south Florida. Most likely, I would guess, it belongs to the 60-chromosome race, which is most prevalent immediately northward of it. Such controlled breeding as has been done, like most of the selection of open-pollinated seedlings in American persimmons, has been done with the 90-chromosome race occurring in the midwestern states.

One factor, often overlooked, is the lack of a compatible staminate clone. The 90-chromosome cultivars selected in the north, unless they have a strong tendency toward parthenocarpic fruit development—and few of them do—may fail to bear when taken to southeastern areas where the local native staminate trees are all of the 60 chromosome race. The solution: Introduce also such a 90-chromosome staminate flower producer as 'George' or 'William'.

This brings us back to the Early Golden family, and its present and future progeny. 'Early Golden', after its initial grafting by E. A. Riehl, became probably the most widely disseminated grafted cultivar in *D. virginiana*, and it is still among the best for much of the U.S. where persimmons are cultivated. Its seedlings have been widely planted in various states, and some of them, but a minority, have produced fruit very much like that of 'Early Golden' itself. We assume from their similarity in fruit texture, shape of seeds, season of ripening, etc., that both the 'Killen', introduced by Joseph Killen of Felton, Delaware, and the 'Garretson', first propagated for sale in Panneylvania, were seedlings of the first or second generation from 'Early Golden', 'Killen', as cultivated at Urbana, Illinois, has a slightly later ripening season than 'Early Golden' and its fruit averages larger in size. 'Garretson' matures slightly ahead of 'Early Golden', with a slightly smaller but more delicately textured fruit, of a flavor that generally is rated superior to that of 'Early Golden'.

With 'Meader', we know that 'Garretson' is the immediate seed parent; both 'John Rick' and 'Florence' grew from seeds of 'Killen' cultivated at the University of Illinois, and they were the best of a number of seedlings from 'Killen' that I top-worked to bring them into flower earlier than would have occurred had they been grown on as original seedlings. Two staminate cultivars, 'George' and 'Mike', were named from the same lot of 45 seedlings from 'Killen'.

'Early Golden' has a flowering characteristic that so far has been observed only on it and some of its close kin, within the species *D. virginiana*. It is predominantly pistillate (or "female") flowered. As its trees attain more maturity, there are sporadic branchlets which bear some staminate ("male") flowers, which are capable, when present, of supplying pollen which is compatible with pistils of the same clone. This characteristic has been observed to occur also in older trees of 'Garretson', 'Killen' and 'Florence', and probably occurs also with 'Meader', on whose original isolated tree increasing numbers of fruits with seed have been seen in recent years. This characteristic has not been observed with 'John Rick', or with 'California', another cultivar that probably arose as a seedling of 'Early Golden'.

The fact that 'Early Golden' sometimes (probably frequently on old trees) can be self-pollinating with the aid of insects, and that several of its descendants can, too, leads to the speculation that it may have descended from a line of sometimes self-pollinated trees, going back no one knows how many years. It could have originated from a naturally-inbred line, and the inbreeding may account for the high concentration of good qualities (size, earliness, good texture and flavor) found in 'Early Golden' and a fairly high percentage of its predominantly pistillate progeny. The inbreeding could result, as it does in other ordinarily cross-pollinated crops, in some reduction of fertility; this may partially account for the fact that 'Early Golden' and its kin seldom mature the full complement of 8 seeds per fruit that is found in ordinary seedling *D. virginiana* when adequately pollinated at flowering season. Breeders have just begun to do controlled inbreeding with the Early Golden family to test these theories experimentally.

'Craggs' is named for a mine superintendent of that name, who was impressed with the size and quality of fruit on the original wild trees on mine property near Harrisburg, Illinois. It was first propagated by the Gerardi Nursery at O'Fallon, Illinois, who misspelled the name "Creegs." It is good, at least to the northern limit of Zone 6 in Illinois, to furnish a source of fresh persimmons ripening later than any of the select clones in the Early Golden family. The yellow fruits in the sun often are red-blushed.

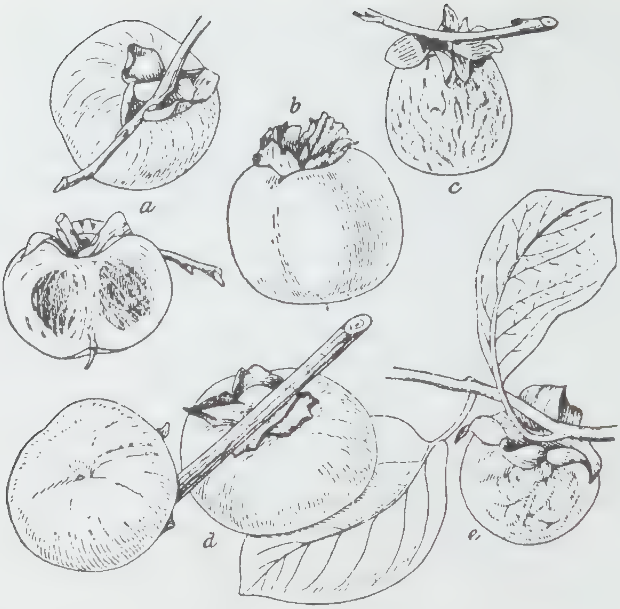
'Wabash' is smaller fruited than the other choice cultivars, but it is earlier than those named above (ripening from mid-August at Urbana, Illinois) and can be seedless fruited under some conditions. Unlike most other *D. virginiana* trees in Illinois, whose autumn leaf color is yellow, leaves of 'Wabash' get considerable red pigmentation before falling, so it might be first choice for a persimmon to plant on the home grounds, if both good fruit and a decorative tree are wanted in the landscape. Its flavor is distinctive, aromatic, and flesh color is redder than any in the Early Golden family. 'Wabash' was first grafted by me, from an original tree growing on property of the Zehner family at Pinkstaff, Lawrence County, Illinois in the Wabash Valley. The above-named fruiting persimmons all originated in Illinois, or as descendants of the Illinois-selected 'Early Golden'. Indiana was the source of several cultivars during the early years of selecting American persimmons, but most of those have now become superseded. At least one Indiana selection during the past 20 years is coming into increased use because of its superlative flavor as a fresh fruit—the 'Morris Burton'.

Morris Burton, a farmer near Mitchell, Indiana, noticed that the cows in his pasture would in season go first to eat the fruits that had fallen from one of his numerous seedling persimmon trees. He sampled some of them himself, and thought that the cows had very good taste in judging persimmons. He entered a sample from this tree in the fruit contest at the annual persimmon festival in Mitchell, and the judges (of whom I was one) agreed with him and his cows; it took First Prize and was named 'Morris Burton'. 'Morris Burton' may take a little longer than some other grafted cultivars to reach bearing age, but when it does it bears fruit that the judges still rate as the most delicious persimmons they ever ate. Not as large as some other American persimmons, nor as firm-fleshed when ripe, this is worth growing by the midwestern connoisseur of persimmons, with whom taste is paramount. Vena Talbott, who has access to many clones at Linton, Indiana, tells me she saves pulp of the 'Morris Burton' unmixed with other cultivars, for her own use.

Some scions earlier distributed as 'Morris Burton' evidently were not true to name. In 1979, I have sampled fruit from James Claypool's tree at St. Elmo, IL 62458, which he grafted from a tree near Vandalia, IL, where the late W. F. Sonnemann was one who first grafted it. Its delicious but soft fruits ripen over a long season from early October through November. Both Claypool and the Talbott Nursery, Rt. 3, Linton, IN 47441, are sources for true 'Morris Burton' scions in season. One nursery that sold trees as "Maurice Burton" possibly had a wrong clone as well as incorrect spelling.

We shall follow with interest Claypool's breeding results from crossing 'Morris Burton' with staminates related to 'Early Golden'.

In the second category of cultivars, not the highest in quality but supplying large crops of fruit better than the average wild persimmons, is the 'Marion' (long erroneously called "Miller"), a clone originally from near Fulton, Missouri, that has been widely grown both east and west from its point of origin. 'Marion' ripens later than the Early Golden family, and its rather large fruits hang on the tree for later gathering, so it has been a good market cultivar, available when the mornings begin to get frosty in central Illinois and Indiana, and the general public begins to think it is persimmon season.



Native persimmons: a. Josephine; b. Marion; c. Golden Gem; d. Miller; e. Ruby. (X½). From Bailey's Cyclopedia.

Most 'Marion' trees cultivated now have been erroneously labeled "Miller." Both cultivars are described in L. H. Bailey's 1916 *Standard Cyclopedia of Horticulture* (p. 2557) and shown in Fig. 2875, which we reproduced with permission of the Macmillan Co. The true 'Miller' originated in Jackson County, Mo., where it ripens in September. Bailey describes its form as "roundish oblate [flatter than 'Marion'], size large, color reddish yellow, translucent; skin tough, seeds rather numerous; flavor sweet; quality very good." This was the favorite American persimmon of the late Fayette Etter, who also grew oriental cultivars in southeast Pennsylvania.

'Ruby' ('Little's Ruby') was introduced from Cartersburg, Indiana, where it ripened during September and for some time later. Bailey's description has its shape "roundish oblate, small to medium, yellowish red, shading to deep red; skin tender; seeds few, flavor sweet; quality very good." It is still the favorite cultivar of some Indiana cultivators. There is some confusion now as to whether either the tree grown at University of Illinois under this name, or the clone that John Talbott preferred to others at Linton, Indiana, for fast-growing understock seed source, is the original 'Ruby'.

'Griffith II', which Eugene Griffith gave his name to, apparently was one of a seedling population from a local good tree growing alongside U.S. Highway 1. The original tree presumably is in a planting at the U.S.D.A. Research Center, Beltsville, Maryland, and has not yet been officially released for propagation.

Other cultivars have been selected in Texas and the southeast, but few are cultivated now in areas where *D. kaki* does well. One of the largest fruited is 'Kawakami', American in spite of its Japanese name, originated by T. V.

Munson at Denison, Texas. It is of the 90-chromosome race, and is said to ripen fruit as far north as Washington, D.C.

'Penland', of the 60-chromosome race, came from a thicket near Penland, North Carolina. It makes a more slender tree than most cultivars named above, and a fairly small, relatively early-maturing fruit of good but not the best flavor, in Illinois. It ordinarily will hold seedless fruit, without being pollinated. Two old trees at Urbana died after the 1976-77 winter.

A new selection is 'Warren', named by T. O. Warren, of Hattiesburg, Mississippi, as his favorite. It has been grafted at several places, and apparently is a worthy cultivar in southern locations, but somewhat too tender to survive long in Illinois. (This first sent out as 'Cemetery'.)

A late "seedless" cultivar of interest for the deep south and Texas is 'Gehron', named for the forest nurseryman Clyde Gehron. At a state forest station near De Ridder, in far southwest Louisiana, near the Texas border he first noticed it as a seedling there. It was named by Dr. James Foret, now Dean of Agriculture at the University of Southwestern Louisiana in Lafayette, who saw the ornamental tree with its red-coloring leaves and bright orange-red fruits when he visited there one November in the early 1960s. The original tree was accidentally cut down for firewood early in 1963, but some sprouts came up that year. First graft propagation was by Alvin Guidry, a nurseryman near Parks, LA, not far from the larger town, St. Martinsville, LA 70582. I first saw it as grown by Ken Durio, Jr., of the Louisiana Nursery at Opelousas, LA 70570, a notable breeder of daylilies and Louisiana *Iris*. With Durio, it ripens medium sized nearly 100% seedless fruit in late November, which can hang on the trees until Christmas or into early January. He says it is as ornamental as the native holly trees. He and his sons take the sweet persimmons with them to eat on late fall hunting trips. I would guess, from its slender growth, that 'Gehron' belongs to the 60-chromosome race, more common east of Louisiana and Mississippi, and it might become more seedy where exposed to pollination by that race. Plaquemines Parish, which embraces the mouth of Mississippi River south of New Orleans, had so many persimmons when first settled by the French, that they gave it their name for persimmon trees.

There are other partially or perhaps, entirely "seedless" cultivars which may be of interest where hardy. 'Ennis' (probably 60-chromosome) was selected in Indiana, and is the favorite "seedless" persimmon of John Talbott at Linton. Another, probably smaller fruited, Indiana selection, is 'Festimoon' ('Moon').

The economy of seedless cultivars may be more apparent than real. Vena Talbott, Linton, Indiana, notes that the mostly seedless 'Ennis' has more fibrous material than the good seeded cultivars, so that one gallon of raw fruit from it will yield no more strained pulp than a gallon of the 'John Rick'.

'Knowles' ('Owen,' 'Owen Seedless') is suspected of being of unusual chromosome number. Its original giant tree near Johnsonville, Indiana, in Gibson County, may have borne a ton of fruit annually, nearly 100% seedless. It is hardy, vigorous and seedless at Urbana, but too late maturing and too small fruited to be of interest here as a fruiting cultivar. It should be tried south of its point of origin.

There is still selection to be done, among the better native persimmons in the south, of cultivars well adapted to local conditions. One that got away was a large, delicious seedless persimmon that a student at University of Tennessee, Knoxville, showed to Botany Professor Dr. A. J. (Jack) Sharp during one fall registration. He said it grew "out by the barn." Unfortunately, Dr. Sharp did not get the student's name, and he did not answer an advertisement in the campus newspaper.

Cultivars are still needed for south Florida and other near-frostless climates where existing cultivars from farther north do not grow well. The black sapote, *D. digyna* Roxb. (formerly called *D. Ebenaster* and *D. nigra*) is from the tropics of Mexico and Central America, a popular fruit in Mexico, also naturalized in tropical Asia. I do not know of any cultivar selections. *Hortus Third* says it is a tree to 60 feet, with large leaves, whose fruit grows to about 4 inch diameter, becoming nearly black, flesh very soft, chocolate brown. This is hardy enough to grow at Miami, Florida.

Another tropical Diospyros species with edible fruit is *D. discolor Willd. (D. Mabola* Rox., *D. utilis* Hemsl.)., from the Philippine Islands, whose globose brown-pubescent fruit grows to 4 inch diameter. This has also been introduced to south Florida. *D. ebenum* Konig ex Retz *(D. Ebenaster* Retz) with fruit to ¾ inch diameter, is the source of the best ebony of commerce, but not recommended as a fruit. Some species, such as *D. montana* Roxb., from India to Indonesia, are reputed to bear poisonous fruits.

D. texana has an edible fruit to 1 in. diameter, black with dark flesh, and is planted somewhat as an ornamental small tree in the Gulf regions of both Texas and Florida. *D. lotus,* much used in the orient and formerly California as a grafting stock for *D. kaki,* has edible fruit to ½ in. diameter, not so highly valued where *D. kaki* can be grown.

Hybridization

Several interspecific hybrids are said to have been bred in Russia by botanists at the State Nikita Botanical Garden, a respected old institution at Yalta in the Crimea, but these have not been confirmed by scientists outside the U.S.S.R. So far, Soviet red tape has prevented export of scions of their best hybrid for our purposes, a claimed large fruited *D. virginiana* x *D. kaki,* which is said to yield good fruits. I have seen seeds from it, but they failed to germinate.

Japanese and American attempts to hybridize persimmon species have been unsuccessful up to now. My attempts at *D. virginiana* x *D. kaki,* and Eugene Griffith's with reciprocal cross-pollinations, yielded a few apomicts, showing characteristics only of the seed parent.

It would be remarkable, in a genus with probably nearly 400 species, that there would be no interspecific hybrids in *Diospyros.* Russians think they have true hybrids now between the two most evolutionally advanced temperate zone species, *D. virginiana* and *D. kaki.* Further attempts by western and Japanese breeders, using such advanced techniques as embryo culture and fusion of somatic cells (already proven with such herbaceious plants as tobacco and *Petunia)* could produce hybrid persimmons of even more nutritional value than those we now have in the respective species, and adapted to culture in many countries around the world.

That is for the future, if enough good scientific minds and research monies are applied to the problem.

Persimmon Propagation for the Amateur

There are several methods by which persimmons may be clonally propagated; cuttings of roots or stems, about as many grafting methods as with apple, and by chip and shield-budding (preferably with heavy buds) set with dormant scions in winter or spring, and again in summer, when firm enough new wood is available.

Crown grating in the field has mostly been confined to California and the lower Texas and southeastern regions. Farther north, a number of methods are useful with potted seedlings under glass, and later outside. In Illinois and Indiana nurseries, whip grafting, modified cleft grafting, and chip-budding have been used in spring, and the budding methods later in summer.

It may often be advantageous to use fungicides in connection with grafting. One widely used now in propagation is Captan, and Benlate (benomyl) may be even better, as it has some systemic effect, useful to inhibit wound infection through the cuts made in budding or grafting.

The owner of a small seedling tree, up to the height reachable from a stepladder, can change it over to one of the recommended cultivars, by grafting onto the higher branches. Sometimes a lone pistillate tree is unfruitful because staminate flowers are absent in the vicinity. In this case a graft from a "male" tree of the same species and race may be put on one limb, to supply pollen and induce fruitfulness. (*D. kaki* blooms earlier in the season than *D. virginiana,* so there will be no natural inter-species pollination).

The cultivar scion wood may be cut from a good local tree, or purchased from one of the nurseries listed on p. 135. For spring grafting (or chip-budding) it should be cut previously, while the source tree is dormant, and kept in that condition by refrigeration in a sealed plastic bag. Healthy live wood of the previous season's growth is selected, of a diameter suitable for fitting on the understock to be grafted. (With bark-grafting, or even chip-budding, the scion may have a much smaller diameter than the stock.) The scion is usually short, with one or two nodes showing dormant vegetative buds above the cut portion. Generally to be avoided are nodes that had flowers or fruit the previous year. It is permissible to use a scion of two-year wood, if the beginning of last year's growth is included, with its miniature bud initials.

Various methods are used to keep the graft from drying out before it is callussed in. A complete covering with a good grafting wax may be used, but I generally use small plastic bags, tied over the scion and part of the stock. John Talbott has had good results with an aluminum foil cover, pressed rather tightly around and below the scion. This retains moisture, but must later be opened on top to release growth of a new shoot from the scion, and allow its leaves to spread and develop chlorophyll.

Staking may be advisable for scion growth from a strong understock, to help it grow straight, and minimize blow-outs in stormy weather the first summer. For buds set the previous summer, the stock may be simply girdled above the inserted bud that looks alive the next spring, and used later to tie the scion growth onto, as it develops. In any case, rub or cut out competing stock shoots before they shade the scion. In sites where perching birds are a problem, it often is a wise practice to tie on a stick or lath strip, extending above the graft; this will provide a safer seat for the birds, and protect the new scions from damage.

Time of "spring" grafting can vary from winter in the south, to late as June in more northern regions. August is perhaps the prime month for summer budding in middle latitudes, but it can be done in September, if there is little prospect of freezing weather for the next three weeks or more. In Tennessee, the earlier set *kaki* grafts have survived their first winter better than later ones which will have made weaker new growth. This probably applies also to *virginiana* in more northern states and Ontario.

Stocks can be of a different *Diospyros* species, providing it grows well and is hardy in your area. Commercially, *D. lotus* is used in California, but it is more susceptible to rotting in moist south-eastern soils, and is not hardy as far north as *D. virginiana*. *D. texana* may also be used for top-working where it is hardy, but it has no advantages in commercial persimmon propagation, probably not even a dwarfing effect on the *D. virginiana* grafted on it. 60-chromosome *D. virginiana* has supported good growth of the 90-chromosome race scions for 27 years or more at Urbana, Illinois, but is not hardy enough to recommend northward, where seedlings of the more northern race are preferable.

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Persimmon (Kaki)

The following notes were supplied by Dr. Robert J. Knight, Jr. of the U.S.D.A., Subtropical Horticulture Research Station, Miami, Florida. (Published 1979 by Rare Fruit Council International, Inc., 3280 South Miami Ave., Miami, FL 33129)

Origin.—The Japanese persimmon *(Diospyros kaki* L. f.) or Kaki probably originated in China, although wild or naturalized trees occur widely distributed in northern Korea and on the 3 southernmost islands of Japan as well. Thus this fruit must have been introduced to Japan at a very early date. Poilane reports finding it spontaneous in Vietnam. In the United States it has been called Oriental persimmon in addition to the first 2 names mentioned, and in international horticultural literature it is now often referred to as "persimmon" alone, with no qualifying adjective. This practice may not cause excessive confusion, because *D. kaki* is the only persimmon species commercially grown on a large scale for its fruit.

Distribution.—The kaki, considered by the Japanese to be their finest pomological product, was introduced to the United States before 1856, when Commodore Perry sent seeds from Japan to a friend. The first imported cultivars, however, were successfully established here approximately 100 years ago, some 50 years after culture of the kaki began in the south of France. This subtropical fruit has been introduced into North Africa, India, and Queensland, Australia. It is grown commercially in Israel. Early plantings in the United States were made for the most part in Florida, Louisiana, and California. By the 1930 census, the 4 states with the most trees of Japan persimmon were California (195,210 trees), Florida (30,060), Alabama (9,635), and Texas (8,366 trees). California had 635 ha planted to this crop, most of bearing age, by 1938.

This fruit, called *persimonio* in Spanish, is grown in Mexico but is of relatively minor importance, e.g. the number of trees and land occupied by the crop were not reported in the recent agricultural census. The kaki has been introduced to Brazil, where 7 cultivars are offered commercially. At least 2 of these, 'Dr. Rigitano' (IAC 8-4) and 'Campina' (IAC 2-4) are of Brazilian origin.

Adaptation and Cultural Considerations.—The Japan persimmon is a deciduous tree adapted to subtropical or warm-temperate conditions. It thrives where cotton succeeds as a commercial crop in the southern states and California. Most cultivars will not survive winter temperatures below -12°C. Trees are hardy in southeastern Virginia adjacent to lower Chesapeake Bay and the Atlantic Ocean, but are not dependably hardy in the Washington, D.C., area. They appear well adapted to northern Florida and central California, where the largest numbers have been planted. A few can withstand -18°C. Some 80 years ago 'Bennett'* was introduced as a cultivar noteworthy for its hardiness. It originated as a seedling grown in Newark, N.J. 'Okame' may be more significantly winter-hardy than others. It has been offered by a Pennsylvania nursery, and at present is grown in 2 Pennsylvania collections. Another cultivar that appears more hardy than most is 'Peiping', also kept in a Pennsylvania collection.

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* 'Bennett' is apparently now unknown. Ed.

Persimmon trees tolerate a wide range of soils provided these are well-drained. Superior cultivars are grafted either on seedlings of *Diospyros kaki* (Japan and California), *D. lotus* L. (China), or *D. virginiana* L. (southeastern United States). Seedlings of the wild form, *D. kaki* var. *sylvestris* Mako, are sometimes used in the far east. Many persimmons in California were grafted on *D. lotus* before Schroeder (1947) demonstrated the desirability of using *D. kaki* seedlings for rootstocks there in preference to the other 2 species. Persimmons tend toward alternate bearing whatever the rootstock but 'Hachiya' grafted on *D. kaki* produced satisfactory crops. However, it failed to do so on *D. lotus* roots even though it produced more flowers on the latter-named stock. The fewest flowers and fruits were produced when 'Hachiya' was grafted on *D. virginiana* which performs poorly under California hot, dry growing conditions.

Many early persimmon plantings in the southeast were unfruitful before H. H. Hume, working in north Florida, discovered that cross-pollination is necessary for fruit production in many cultivars. Hume discovered considerable differences in the flowering behavior of persimmon cultivars, as a result of which he divided them into 3 groups. Some, termed "pistillate constants," produced only pistillate (female) flowers, never any staminate ones. Among these are: 'Tanenashi', 'Hachiya', 'Tsuru', 'Tamopan', 'Hyakume', and 'Triumph'. Others occasionally produce staminate (male) flowers, although most of their flowers are pistillate. These are termed "staminate sporadics," and include 'Okame' among their number. The third group, termed "staminate constants," regularly produce male flowers, and 'Gailey' belongs to this group. 'Gailey' is recommended for interplanting at a ratio of 1 plant to every 7 or 8 plants of cultivars that require pollination, in order to ensure productivity. Local environment, however, can affect persimmons' fruit production. In contrast to their behavior in the southeast, all varieties of oriental persimmon observed set and develop fruit parthenocarpically in California, and efforts are made there to protect fruiting trees from exposure to pollen sources and the resultant seediness.

Another grouping of persimmon cultivars depends upon their response to pollination as this affects flesh color. One group of cultivars have light colored flesh whether seedless (from unpollinated flowers) or seedy (from pollination). These were termed "pollination constants" by Hume. A second group bear fruit with light-colored flesh when seedless but when seedy, i.e., after pollination, the flesh is dark-colored. These are termed "pollination variants". The 2 terms are abbreviated as PC and PV respectively. Of cultivars well known in the United States, the following are *pollination constants* (light-fleshed) whether seedless or seedy: 'Fuyu', 'Hachiya', 'Tanenashi', 'Tamopan', 'Triumph', and 'Tsuru'.

The following are pollination variants: 'Gailey', 'Hyakume', and 'Okame'. One important quality of PV cultivars is that the dark-fleshed fruit (from pollinated flowers) is never astringent, and the light-fleshed fruit (from unpollinated flowers) is astringent until it softens. The light-fleshed fruit is rich in tannin, and most unappetizing and "puckery" if one attempts to eat it before it softens. The only exception to this observation among the older cultivars introduced to the United States is 'Fuyu' (also called 'Fuyugaki'), which is sweet and lacks astringency even when the fruit is unripe. 'Fuyu' is the most popular non-astrigent (NA) cultivar in Japan, but 3 others classed as non-astrigent there are 'Jiro', 'Gosho', and 'Suruga'. The last-named is new (introduced in Japan 20 years ago) and promising, and was introduced to the United States in 1974 under P.I. number 387817. 'Gosho' and 'Jiro' were brought to the United States by the U.S. Department of Agriculture 10 years earlier. Cultivars classed NA in Japan are not always so in the United States. As an example, 'Tamopan' is said to be non-astringent in parts of China and Japan, and a few localities in California, but in Florida the unripe fruits are always astringent.

Present Importance and Future Prospects.—The persimmon has long been appreciated in the far east, as Japan's average production of 292,400 MT annually from 1973 through 1976 attests. Even in Japan, however, persimmon production is decreasing. Land devoted to persimmon production decreased by 7.8% (2,600 ha), and fruits produced decreased consistently from 347,200 MT in 1973 to 264,100 MT in 1976. These crop reductions were not simply the result of less land remaining planted to persimmons. In addition there was a significant drop in production per unit of land: production for 1973 averaged 10.4 MT/ha, whereas the average for the 3 subsequent years approximated 8.62 MT.

Whether production elsewhere can be expected to rise to fill the gap caused by the drop in Japan's production must depend significantly upon whether this decrease is related to failing demand for the fruit in Japan, or whether instead pressure for other uses of the land caused its removal from persimmon production. If the latter supposition is true, then a demand for the fruit exists in the far east that might well be supplied by production elsewhere. The need for storing unripe fruit until its astringency passes can be a positive advantage in shipping to an overseas market.

Unfortunately demand for persimmons in the United States, although steady over a long period of years, has never been great enough to stimulate expansion of production. In the 16 years from 1959 through 1974 annual U.S. persimmon production ranged from 907.2 to 2,721.6 MT, and averaged 1,876 MT for the period. This approximates 8.5 grams of fruit for each American, at the size of today's population, and indicates a small national consumption indeed.

This is paradoxical because the United States has the capacity for greatly expanded persimmon productions, both in the southeast and the far west. Whether demand could be expanded through a carefully planned campaign of education and advertising is a legitimate question. This attractive, delicious and nutritionally valuable fruit deserve a greater prominence than it has achieved to date.

Israel promises to accomplish more in persimmon production and utilization than has the United States, if present trends continue. Southern Brazil is also a place where the combination of congenial growing conditions and consumer interest may be expected to foster expanding production.

Kaki (Japanese Persimmon) Culture in Japan

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Kaki (Japanese persimmon; *Diospyros kaki* Linn.) is native to oriental Asia. Now, its commercial culture has developed in America and Southern American countries. Recently, I heard that a trial shipment of Kaki fruits were exported to Tokyo Central Market from New Zealand. This shipment was picked too early and some discoloring occurred in the fruit.

In this report I will outline the history of Kaki culture, the characteristics of the important cultivars, their cultural problems and the serious pests and diseases in Japan.

Kaki cultivars are divided into two types according to their astringency. The existence of astringency is closely related to some cultural techniques. Therefore, before my report on the history, the classification of kaki cultivars based on an astringency is explained. The type of astringency existing in matured fruit is classified as follows.

1. The natural astringency in fruit that is not related to seed formation. This group is divided into the following types:
   a) Pollination constant non-astringent type: The astringency is absent, even in matured hard fruit on the tree. Only a few and small black spots (dark tannin spot, insoluble tannin) develop in the flesh around seeds.
   b) Pollination constant astringent type: The astringency is not broken down, even in a softened and fully-ripened fruit. No black spot develops.
2. The natural breakdown of astringency is closely related to seed formation. Without seed formation, no removal of astringency occurs. When the number of seeds is few, breakdown is localized to the flesh only around seeds, and some clear and large black spots develop there. This group is divided into the following two types:
   a) Pollination variant non-astringent type: The degree of the breakdown is high.
   b) Pollination variant astringent type: The degree of the breakdown is low.

In general, pollination constant and variant non-astringent types are called non-astringent kaki, and pollination constant and variant astringent types are called astringent kaki.

Culture and climatic requirements

Kaki trees can live to at least 100 years. Even now, many large and very old trees can be seen, often in farmer's gardens all over Japan. We, Japanese, are very familiar with this fruit. About 1400 years ago, kaki fruit had been already recorded and small orchards developed about 1100 years ago. Distinct cultivars were recognized by the 13th century. In 1912, the National Horticultural Research Station surveyed the cultivars all over Japan, recorded 1030 named cultivars and 937 unnamed ones, and cultivated some of them. After the evaluation of these fruits, some cultivars, such as Fuyu, Jiro and Hiratanenashi. were selected as excellent cultivars. After this selection, many orchards of the above good cultivars have developed.

Although some orchards had to be changed into rice culture during World War II, the acreages and the yields soon recovered; but the kaki orchards in cool regions changed to apple orchards and those in mild regions changed to unshu orange orchards. Now, kaki culture is developing in the intermediate region where it is too cool for citrus culture, and too hot for apple culture. Most of the cultivars, planted in the newly developing orchards are Fuyu, Jiro and their bud mutations.

The maturing time of Fuyu is a little too late. So, some efforts have been made to find out or to breed some good early maturing cultivars. From these efforts, some early maturing bud mutations, such as Ichiki-kei-Jiro, Maekawa-Jiro and Matsumoto-Wase-Fuyu, were found. And, Izu was bred. They are spreading rapidly. The systematic breeding programme started in 1938 to breed the early maturing pollination constant non-astringent cultivars. Suruga and Izu were named and were released from this programme.

The area and the yield of kaki of 29 400 ha (in 1978) and 257 400 t (in 1977), respectively (9.4 t/ha). Both are decreasing gradually. The number of the commercial orchards is 84 796. 64% of the total yield is occupied by the two outstanding cultivars, Fuyu and Jiro. Fuyu is the prominent leading cultivar. Even now, 2 - 3 Kaki trees are generally planted in every farmer's garden. They pick fruit from their own trees and do not buy from stores at all. Most of the consumers are city men. So, the actual production and consumption of kaki in Japan is larger than the statistics would show.

The optimum growing area is restricted by some climate factors in Japan. The young leaves and young shoots are easily damaged by low temperatures and late frost. For the non-astringent type cultivation, above 16°C on the average is necessary for every month from May till October. In a cool area in the early autumn, these cultivar types do not fully mature, they show low sweetness and are poorly colored. In addition, the breakdown of astringency on the tree is insufficient. For the cultivation of Fuyu, the optimum temperatures are 14.5°C in a year on the average, 22°C in September, and above 16°C in October. The astringent type cultivated in the hot region shows the good coloring and the high sweetness, but poor texture, and deep black spots develop. This type adapts best to cool regions where there is plenty of sunshine in autumn.

Kaki trees are strongly resistant to drought and tolerate excess water well. But, under bad drainage, young fruit drops and tree growth is reduced. Sudden changes in water conditions induce fruit drop. Fruit drop is also induced by rain at the flowering period and by short hours of sunshine during the growing season (from April to October). Over 1400 hours of sunshine are necessary during this season.

Botanical characteristics and cultivars

Botanically, fruit drop is determined both by a parthenocarpic ability and by a seed formation ability. These two abilities are independent of each other and the degree of these vary among cultivars. Each cultivar shows cultivar-specific combinations of these abilities. Hiratanenashi, Aizumishiraze and Yotsumizo, have high parthenocarpic ability and can bear fruit without pollination. In addition, Hiratanenashi has a very low seed formation ability. Therefore, this cultivar is almost always seedless. Without good pollination, young fruits of Fuyu often drop because of its low parthenocarpic ability. However, even Fuyu bears some parthenocarpic fruits following dry atmospheric conditions in June.

Although Gosho and Fujiwara-Gosho bear fruits with excellent fruit texture, these cultivars show low abilities of these two characters. Therefore, even under adequate pollination, fruit sets are poor and the commercial cultivation of these cultivars is impossible.

For good pollination, the specific pollinators must be planted in the orchard. A pollinator must differentiate male flowers or perfect flowers. In general, kaki plants show many types of sex expression. Most of the important cultivars, such as Fuyu, Jiro, Hiratanenashi and Saijo, are dioecious and differentiate only female flowers. Fuyu and Jiro need pollinators because of their low parthenocarpic ability. Hana-Gosho, Shirootodamashi, Zenjimaru, Akagaki and Emon are monoecious, and set both female flowers and male flowers. These are used as pollinators. Trimonoecious cultivars are also recorded. Shogatsu, Meotogaki and Ama-Yotsumizo belong to this type. Androdioecious seedlings are also found which set male flowers and perfect flowers. This group may be suitable for specific pollinators.

The following are the important cultivars:

Non-astringent types

1. Fuyu (old cultivar native to Gifu prefecture near Nagoya) is 220 g in fruit weight and matures at the beginning of November. Tree growth is vigorous and spreading in shape, and the shoots are weeping. Fruit is good in quality and has a long shelf life, also good marketing qualities.
2. Matsumoto-Wase-Fuyu (bud mutation of Fuyu) matures from the middle to the end of October, earlier by two weeks than Fuyu.
3. Jiro (old cultivar native of Shizuoka prefecture) matures at the end of October and is 250 g, and is tolerant to anthracnose. Skin at the fruit top sometimes cracks. Young shoots are easily damaged by strong wind. Damage by thrips is remarkable due to the late petal fall.

4.5. Ichiki-kei-Jiro and Maekawa-Jiro, bud mutations of Jiro, mature at the middle of October, earlier than Jiro.

6. Suruga (Hana-Gosho x Oku-Gosho) raised at our Station, shows vigorous growth, and is spreading in tree shape. Fruit is juicy, sweet and better than Fuyu, and has a long shelf life. This matures from the middle to the end of November, and adapts to a mild region.
7. Zenjimaru (old cultivar native to Kanagawa prefecture s.w. of Tokyo) sets many male flowers. Its pollen is rich, and the rate of pollen germination is high. This is used as a pollinator.
8. Izu (Fuyu x A-4 [Oku-Goshu x Oku-Gosho]) is a newly bred, earliest maturing cultivar, matures from the end of September to the beginning of October, is 200 g in fruit weight, is pollination constant non-astringent, and sets only female flowers.

Besides these cultivars, Gosho, Hana-Gosho, Oku-Gosho are non-astringent. As a pollination variant type, Nishimura-Wase, Ama-Hyamume, Mizushima, Kyara, Kubo and Shogatsu are planted in a small scale.

Astringent types

1. Hiratanenashi (old cultivar native to Niigata prefecture W. coast) is the prominent astringent kaki, matures from the middle to the end of October. After the breakdown of astringency, the fruit is soft and juicy and sweet, and shows the best quality but softens early. Because the bud break is earlier than other cultivars, late frost sometimes damages this cultivar.
2. Aizumishirazu (old cultivar native to Fukushima prefecture N. of Tokyo) is vigorous in growth, and is spreading in tree shape. Fruit is 200 g and matures

ASTRINGENT KAKI VARIETIES AND THEIR CHARACTERISTICS

Cultivar	Tree Growth	Tree Shape	Fruit Set	Harvest Period	Fruit Weight G.	Skin Color	S.S.	Fruit Grades	Removal of Astringency
Hirotanenashi*	vigorous	spreading	good	Mid-end Oct.	200	O.Y.	15.0	6	easy
Saijo	vigorous	upright	good	End of Oct.	150	O.Y.	16.5	6	easy
Aizumisharu*	medium	slightly weeping	good	Early Nov.	200	O.	17.0	2	slightly difficult
Yotsumizo	vigorous	slightly upright	good	Mid. Nov.	80	O.Y.	16.0	6	easy
Sagakure	vigorous	slightly upright	good	End Nov.	230	O.	17.5	3	difficult
Takura	weak	spreading	good	End Oct.	200	O.	15.5	3	slightly difficult
Koshuhyakume*	vigorous	slightly upright	good	End Oct.	300	O.R.	18.0	3	easy
Dojohachiya	slightly weak	slightly upright	medium	End Oct.	200	O.Y.	16.0	6	slightly difficult
Yokono	vigorous	slightly upright	good	Early Nov.	250	O.R.	16.0	6	difficult
Shakokugaki	weak	weeping	medium	Early Nov.	200	O.Y.	15.5	4	easy
Yamahtohyakume*	slightly vigorous	upright	medium	End Oct.	300	O.R.	17.0	3	easy
Atago	vigorous	upright	good	Mid. Nov.	250	O.	18.0	3	slightly difficult
Ichidagaki	medium	upright	good	Early Oct.	100	O.	19.0	4	slightly difficult

All cultivars listed bear no male flowers. Dehiscence at calyx and top crack are not found in all cultivars.

NON-ASTRINGENT KAKI VARIETIES AND THEIR CHARACTERISTICS

Cultivar	Tree Growth	Tree Shape	Fruit Set	Abundance Of Male Flowers	Harvest Period	Fruit Weight	Skin Color	S.S.	Fruit Grade	Dehiscence At Calyx	Top Crack Of Fruit
ICHIKIKEIJIRO	slightly weak	spreading	medium	-	Mid of Oct.	250 g	O.R.	15.5	4	-	-
MAEKAWAJIRO	medium	slightly upright	good	-	Mid of Oct.	250	O.	15.0	4	-	+-
MATSUMOTOWASEFUYU	vigorous	spreading	good	-	Mid-end of Oct.	180	O.	15.5	4	++	-
TENJINGOSHO	slightly weak	slightly upright	medium	-	Beg.-mid of Oct.	230	O.R.	15.0	3	+-	+-
OKUGOSHO	vigorous	spreading	good	+	Mid-end of Oct.	190	O.D.R.	17.0	4	+-	+-
JIRO	slightly vigorous	slightly upright	good	-	End of Oct.	250	O.R.	15.2	4	+-	+-
FUYU	vigorous	spreading	good	-	Beg. of Nov.	220	O.D.R.	15.6	3	+	-
GOSHO	medium	slightly upright	medium	+	Beg. of Nov.	160	O.	16.5	4	+-	+
FUJIWARAGOSHO	medium	spreading	medium	-	Beg. of Nov.	200	O.	16.0	4	-	-
HANAGOSHO	vigorous	upright	bad	+-	Mid-end of Nov.	180	O.Y.	16.0	4	+++	+-
SURUGA	vigorous	slightly upright	good	-	Mid-end of Nov.	220	O.R.	18.0	4	++	-
NISHIMURAWASE*	medium	slightly spreading	medium	++	End of Sept.	200	O.	14.5	2	-	-
KUBO*	vigorous	slightly upright	good	-	Beg. of Oct.	85	O.	14.5	1	-	-
MIZUSHIMA*	vigorous	spreading	medium	-	Beg. of Oct.	165	O.	16.5	2	-	-
AMAHYAKUME*	medium	slightly spreading	medium	-	End of Oct.	260	O.Y.	18.8	3	-	-
KYARA	vigorous	slightly upright	good	-	Mid of Nov.	220	O.Y.	18.1	1	-	-
ZENJIMARU*	medium	spreading	good	+++	Mid of Oct.	130	O.R.	16.0	1	-	+
SHOGATSU*	medium	spreading	medium	++	Mid-end of Nov.	200	O.Y.	16.5	2	-	-
IZU	medium	spreading	good	-	Mid of Sept.	200	O.R.	14.8	5	+-	-
MIDAI	slightly vigorous	medium	medium	-	Beg. of Nov.	300	O.Y.	16.0	4	+	-
OMIYAWASE	slightly vigorous	slightly upright	very good	++++	End of Sept. Beg. of Oct.	130	O.Y.	16.5	2	-	-

*Pollination variant Beg. Beginning, O.: Orange, R.: Red, D.: Deep, Y.:Yellow. Fruit Grade: 6(best) 1(bad) (- = no male flowers; + to ++++ (amount of male flowers) S.S. = % soluble solids at the beginning of November. In a hot region, clear black spots develop around seeds.

3. Yotsumizo (old cultivar native to Shizuoka prefecture) shows a high parthenocarpic ability. Fruit is soft, mild and very sweet. This is the best cultivar in fruit quality, but is small in size.
4. Saijo (old cultivar native to Hiroshima prefecture) is upright in tree shape, and is vigorous in growth. Fruit is long in shape and is 150 g in weight. Its astringency is easily removed.
5. Koshu-Hyamume (origin is unknown) matures at the end of October. Fruit drop at the end of August is heavy. Fruit is 300 g.

Management of trees

To control the biennial bearing, fruit thinning just after the physiological fruit drop at June, the reduction of flower buds at pruning, and disbudding and flower thinning in spring are effective.

For propagation, the scions are grafted on free stocks. The grafted seedlings are planted at intervals of 6-9 m.

The fertilization level for one year trees per hectare is 19 kg nitrogen 11 kg phosphate and 15 kg potassium; for 5 year trees, 75, 45; 60 for 15 year trees, 133, 68, 90 respectively. For old vigorous trees, 220, 120, 180 kg/ha respectively.

Use and treatment of fruit

The optimum harvest time is determined by a marked skin color change. Immature fruit shows a poor appearance, yellowish color, low sweetness and sometimes remains of astringency. Immature fruit of an astringent type is lacking in its sweetness even after the removal of astringency. On the other hand, the fully matured fruits are so soft that these are easily damaged during marketing. Therefore, the optimum harvesting period is rather limited. Recently, our Station developed a color chart for kaki to evaluate the skin color change and to harvest the optimum matured fruits. This chart was put into practice and will be published commercially by Japan Fruit Grower's Cooperative Association.

When we buy a kaki fruit in the store, we generally peel the skin by knife like an apple. But; when picking the astringent type of fruits from our own garden tree, fruits sometimes are left to remain on the tree until they reach the fully ripened and soft stage, and then, we spoon the flesh from the softened cut halves. These fruits on a tree are often stolen as food by children and also by birds. Some dried fruit of an astringent cultivar are also convenient for later use. The fully matured and colored fruits, collected just before softening are peeled, placed in sulphur fumigation, and then dried by hanging in the sun for 18-25 days for small sized cultivars, and for 35-40 days for large sized cultivars, and also by artificial heating (32-33°C). For the best kaki fruit, some characteristics such as a high sugar content, a non-mealy and less fibrous texture, low number of seeds, and an easiness of the removal of astringency are suitable. Yamato-Hyakume, Koshu-Hyakume, Hiratanenashi, Yotsumizo, Dojo-Hachiya and Ichida are used as a dyeing agent in homemade pickles. Kaki fruits are processed into kaki jelly and are canned in sugar syrup. Unmatured green fruits are also used as a source of tannin production and specific cultivars, showing a strong astringency, such as Tounagaki and Tsurunoko are used.

The removal of astringency is another important processing method in the astringent cultivars. Several methods are applied to remove astringency.

1. Dipping in hot water: Fruits are dipped in hot water (40°C) for 15-24 hours. These treated fruits turn yellow in skin color, flat in taste, and often develop skin cracks at their tops.

2. **CO_2 treatment**: Fruits are kept in 70% CO_2 atmosphere under a little high pressure (0.7-1.2 kg/cm^2) of 3-4 days.
3. **Pear method**: Chinese pear fruits (10 kg) and kaki fruits (100 kg) are piled up alternately, and are sealed for 3 days. This method is used in China. The treated fruits are softened.
4. Ethanol treatment: 80-100 ml of 35% ethanol is sprayed on 10 kg of kaki fruit. They are sealed and after 5-6 days at 20°C, the astringency is removed. By spraying with 10 ml of 35% ethanol to 1 kg of fruit, Hirotanenashi has the astringency removed after 7 days, sealing at 20°C. In my home, fruits are put into polyethylene bags and are sprayed with Scotch whisky. This is rather an expensive way.

Pests and diseases

Thrips injure the flowers. The elongated cottony scale *(Phenacoccus pergandei* Cockerell) and the Japanese wisteria cottony mealy bug *(Planococcus kraunkiae* Kuwana) attack kaki. Persimmon fruit moth *(Kakivoria flavofasciata* Nagano) is a serious pest in Japan as larvae attack buds, shoots and fruits.

The anthracnose *(Gloeosporium kaki* S. Ito) is one of the important diseases. Fruits and shoots of Fuyu, and Hiratanenashi are not tolerant. The black spot *(Fusicladium levieri* Magnus), the angular leaf spot *(Cercospora kaki* Ellis et Everhart), the circular leaf spot *(Mycosphaerella nawae* Hiura et Ikata), the powdery mildew *(Phyllactinia kakicola* Sawada), and the grey mold *(Botrytis cinerea* Persoon) are recorded.

Non-astringent Kaki

1) Ichikikeijiro

   Tolerant to the anthracnose. Earlier than Jiro in its maturity. A little top cracking. Four slight hollow streaks in fruit shape.

2) Maekawajiro

   Less fruit crack than Jiro. Shallower hollow streaks than Jiro. More vigorous in tree growth than Ichikikeijiro. Matures at the same time as Ichikikeijiro.

3) Matsumotowasefuyu

   Mature 10-15 days earlier than Fuyu.

4) Tenjingosho

   Sometimes low sweetness. Low yield.

5) Okugosho

   Good fruit shape. Good texture. High sweetness. Differentiates male flowers. Suitable for a pollinator.

6) Jiro

   Poor fruit shape. Good texture and sweetness. Sometimes fruit cracks.

7) Fuyu

   Excellent appearance. The leading cultivar. Susceptible to anthracnose.

8) Gosho

   Excellent fruit quality. Low yield. Incomplete removal of astringency in cool climate conditions during maturing season.

9) Fujiwaragosho

   Medium texture. Oblate in fruit shape. Sometimes incomplete removal of astringency.

10) Hanagosho

    Good texture. High dehiscence between calyx and the fruit. Difficult to remove astringency. Low yield. Bears male flowers.

11) Suruga

Good texture and high sweetness. Difficult to soften on tree. Good late maturing cultivar.

12) Nishimurawase

Early maturing cultivar. Good appearance and good color. Rough texture. Remains astringent when seed numbers in fruit are low.

13) Kubo

Pollination variant non astringent. Hard and rough texture. Small fruit.

14) Mizushima

Distributed in Hokuriku district. Pollination variant non astringent. Black streak on fruit top. High sweetness. Medium in fruit quality.

15) Amahyakume

Large fruit. High sweetness. Pollination variant. Poor texture. Black streak on fruit top.

16) Kyara

Pollination variant. Distributed in Kyushu district. Many pronounced black spots around seeds. Difficult to remove astringency in the young tree.

17) Zenjimaru

Distributed in Kanto district. Rough and hard texture. Bears many male flowers. Good pollinator.

18) Shogatsu

Native to Fukuoka prefecture. Distributed in Kyushu district. Poor texture. Late maturing, pollination variant non astringent cultivar. Bears many male flowers.

19) Omiyawase

Very good fruit set. Bears many male flowers. Early maturing cultivar. Pollination variant. Good pollinator.

Astringent Kaki

1) Hiratanenashi

Good fruit quality and appearance. Rapid softening after the removal of astringency. Damage by late frost because of early bud break.

2) Saijo

Long fruit shape. Easy to remove astringency. Good in fruit quality. Distributed in Chugoku and Shikoku districts.

3) Aizumishirazu

Distributed in Tohokua district. Medium texture. Difficult to remove astringency.

4) Yotsumizo

Excellent texture. Good fruit set. Good appearance. Small fruit. Easy to remove astringency. Long shelf life.

5) Hagakure

Oblate fruit shape. Medium texture. Sweet. Difficult to remove astringency. Distributed in Kyushu district.

6) Takura

Good appearance. Poor texture. Good fruit set. Sometimes low sweetness.

7) Koshuhyakume

Large fruit. Good texture. Good for dried fruits. Poor fruit set in some regions.

8) Dojohachiya
Long fruit shape. Medium texture. Early softening at fruit top. Suitable for dried fruit.

9) Yokono
Good texture. Large fruit. Good fruit set. Difficult to remove astringency. Easy to turn black in skin color. Susceptible to anthracnose.

10) Shakokugaki
Native to Korea. Good appearance. Good texture. Easy to remove astringency. Early maturing cultivar.

11) Yamatohyakume
Large fruit. Long fruit shape. Black streak at fruit top. Good fruit set. Suitable for dried fruits.

12) Atago
Medium in fruit quality. Late maturing cultivar. Distributed in Khime and Hyogo prefectures. Rather difficult to remove astringency. Suitable for dried fruits.

13) Ichidagaki
High sweetness. Good fruit quality. Small fruit. Black streak at fruit top. Suitable for dried fruits.

Named Persimmon Tree Sources

Louis Gerardi Nursery	Rt. 1, Box 143 O'Fallon, IL 62269	(American)
Paul M. Goodman	Route 1, Box 97 Kingfisher, OK 73750	('Eureka' oriental)
Jersey Chestnut Farm (Henry Hartman)	58 Van Duyne Ave. Wayne, NJ 07470	(American)
Louisiana Nursery Co. Rt. 7, Box 43	Sunset Rd. Opelousas, LA 70570	(both species)
Stark Bros. Nurseries	Louisiana, MO 63353	(American cultivars in 1982)
Talbott Nut Nursery	Rt. 3 Linton, IN 47441	(American Cultivars)
Wilmoth Nut Nursery	Route 2, Box 475A Elizabethtown, KY 42701	(American)

NAFEX and NNGA

The creators of *Persimmons For Everyone* has worked in the highest traditions of the North American Fruit Explorers, Inc. (NAFEX), a worldwide group of more than 2500 hobby fruit growers organized in 1967 and dedicated to discovering, developing, and testing better fruit varieties for various climatic conditions, and publicizing the resulting information.

A two day annual meeting featuring talks by members and invited professionals disseminates the latest information in fruit culture, and provides a disease-free scion and bud wood exchange of superior non-patented clones, enabling members to test varieties more quickly over a wide area. Some varieties are released for this testing long before they are available in the trade.

The quarterly magazine POMONA circulates information by amateurs and professionals of their experiences with cultural practices, propagation, rootstocks and interstems, grafting and budding, tissue culture, control of pests and diseases, characteristics of varieties, and information on unusual fruits.

Back issues of the POMONA are available for $2.00 each ppd. in the USA ($2.50 each in U.S. funds to foreign areas) from Dorothy Nichols, Rt. 2, Arcola, MO 65603. The inventory changes continually as issues are sold out, so it is best to make general requests such as "any four issues prior to 1980."

Membership dues for NAFEX are $5.00/yr. in USA ($7.00 foreign, payable in U.S. funds) to NAFEX Treasurer, Mary Kurle, 10 S 055 Madison St., Hinsdale, IL 60521.

"Pomona in Review," reprints of articles from the first years of NAFEX can be ordered for $3.00 per copy ppd., US and foreign (in US funds,) from Henry Converse, 2317 Seneca Lane, Paducah, KY 42001.

The Northern Nut Growers Association, Inc. (NNGA), parent organization of NAFEX was formed in 1910 as a non-profit service organization to promote interest in growing nut trees, and also to stimulate research in the development of superior kinds of nut trees for the North.

Annual membership in NNGA is $10.00 in USA and $12.00 foreign (in US currency,) payable to John English, Treasurer, Rt. 3, Bloomington, IL 61701. Membership benefits include: an Annual Report, quarterly newsletters (The Nutshell), and the opportunity to attend annual meetings.

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